

Penzey's Lemon Poppy Seed Muffins
makes 24 muffins

1 1/4 c. granulated sugar (adjusted from 1 1/2 c. sugar for sea level baking)
1/2 c. unsalted butter, room temperature
1 T. vanilla extract
1 t. lemon or lime extract
4 eggs
1 t. penzey's minced lemon peel (rehydrated with 1 T. water)
1/2 c. vanilla greek yogurt or sour cream
1/4 c. penzey's blue poppy seeds
2 c. all-purpose flour
2 t. baking powder
1/2 t. salt
3/4 c. milk

Preheat the oven to 350 degrees Fahrenheit. Line 24 muffin liners in two muffin papers. Sift the flour, baking powder and salt together and set aside. Beat the sugar and butter together until creamy. Add the extracts and eggs and beat until fluffy. Mix in the lemon peel, yogurt and poppy seeds. Beat in the flour, alternating with the milk. Fill the cupcake liners 2/3 full and bake for about 18 to 20 minutes (a few minutes longer if at sea level) or until firm to the touch. Let cool completely before serving or storing.