

LEMON POPPY SEED MINI-MUFFINS

- 3 cups flour
- 1 cup sugar
- 2 tablespoons poppy seeds
- 1 tablespoon baking powder
- 1/2 tablespoon baking soda
- 1/2 teaspoon salt
- 1-1/2 cups vanilla Greek yogurt
- 2 tablespoons fresh lemon juice, optional
- 1-1/2 tablespoons grated lemon zest
- 2 large eggs
- 8 tablespoons (1 stick) unsalted butter, melted and cooled

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For the Glaze:

- 1/4 cup sugar
- 1/4 cup lemon juice
- coarse sugar for sprinkling, optional

Preheat the oven to 375 degrees F. Grease or spray two mini-muffin pans. Set aside.

Whisk together the flour, sugar, poppy seeds, baking powder, baking soda, and salt in a large bowl. Set aside.

In another bowl, whisk the yogurt, lemon zest, and eggs until smooth. Gently fold the yogurt mixture into the flour mixture just until combined. Fold in the melted butter. Do not overmix, the batter will be thick.

Divide the batter among the prepared muffin cups. A tablespoon cookie scoop works great.

Bake for 18 minutes. Rotate the muffin tin halfway through baking.

While the muffins are baking, simmer the sugar and lemon juice together in a small saucepan over medium heat until it turns into a light syrup, about 3 to 5 minutes.

Brush the tops of the muffins with the lemon syrup. Sprinkle with coarse sugar. Let cool in the tins for about 5 minutes. Then remove the muffins to finish cooling on the wire rack.