

what geeks eat...



### **Lemon Poppy Seed Muffins**

Adapted from *Baking From My Home To Yours* by Dorie Greenspan

2 cups all-purpose flour  
2 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
2 tbsp poppy seeds  
2/3 cup sugar  
Juice of one lemon  
1/2 cup yogurt  
1/4 cup half-and-half  
2 eggs  
1 tsp vanilla  
1 stick unsalted butter, melted

Preheat oven to 400 degrees F. Combine the all the dry ingredients except for the sugar, set aside.

Add the sugar to the butter mixture and stir. Combine the yogurt and half-and-half and stir until no longer lumpy, add to the butter/sugar mixture. Add the eggs, vanilla, and lemon juice to the butter and combine.

Combine the wet ingredients with the dry ingredients. Make sure not to overstir, just gently fold and combine...lumps are okay.

Spoon into the muffin cups. Bake for 12 -15 minutes or until golden brown and a knife inserted into a muffin comes out clean.

Cool on a rack for 10 minutes. Drizzle with icing made from lemon juice and powdered sugar. I use about 2 tps lemon juice and enough sugar to make a thick, drizzley glaze.