

Lemon-Poppy Seed Muffins

Makes 12 muffins

Cook's All-Spring Recipes 2018, p. 76

- 3 cups (15 ounces) all-purpose flour
- 1 cup plus ½ cup sugar
- 3 tablespoons poppy seeds
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt (HdeH Kosher salt)
- 1 ½ cups plain yogurt
- 2 large eggs
- 1 tablespoon grated lemon zest
- ¼ cup lemon juice (2 lemons)
- 8 tablespoons unsalted butter, melted and cooled



Photography: Henri T. de Hahn

1. Adjust oven rack to middle position and heat oven to 3875 F, Grease 12-cup muffin tin.
2. Whisk flour, 1 cup sugar, poppy seeds, baking powder, baking soda, and salt together in large bowl.
3. In second bowl, whisk yogurt, eggs (HdeH beat them slightly before folding them in), and lemon zest until smooth, Fold yogurt mixture into flour mixture with rubber spatula until just combined. Fold in melted butter. (Batter can be refrigerated in covered container for up to 24 hours.)
4. Using greased 1/3 cup dry measuring cup, divide batter among muffin cups. Bake until golden brown and toothpick inserted in center comes out clean, 25-30 minutes, rotating muffin tin halfway through baking.
5. Meanwhile, combine remaining ¼ cup sugar and lemon juice in a small saucepan. Cook =over medium heat until slightly thickened and syrupy, about 3 minutes. Let muffins cool in muffin tin for 5 minutes, then turn out onto wire rack. Brush with warm syrup and let cool for 10 minutes before serving.