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Lemon Poppyseed Muffins



Lemon Poppy Seed Muffins are tangy, slightly crisp on the outside and ultra moist inside. Topped with a simple sweet lemony glaze. Quick, easy, and delish!

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Yields: 12 muffins

Recipe by

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Ingredients

- 2 cups (254 grams) all-purpose flour
- 3/4 cup (150 grams) granulated sugar
- 2 tablespoons poppyseeds
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1 cup whole milk, at room temperature
- 1 stick (113 grams) unsalted butter, melted and cooled
- 1 large egg, at room temperature
- 2 tablespoons fresh lemon juice
- 1 1/2 tablespoons fresh lemon zest

For the glaze:

- 1 cup (125 grams) powdered sugar
- 2 tablespoons fresh lemon juice

Directions

1. Preheat the oven to 400°F. Line a standard muffin tin with paper liners.
2. In a large bowl whisk together the flour, sugar, poppyseeds, baking powder, baking soda, and salt.
3. In a small bowl whisk together the milk, butter, egg, juice, and zest. Pour into the dry ingredients and stir with a rubber spatula until just combined. Do not overmix, there should be a couple streaks of flour remaining. Divide evenly among the muffin tin cups.
4. If time permits, cover and refrigerate the batter overnight for taller more tender muffins.
5. Bake until golden brown and a toothpick inserted in the center comes out clean and the edges are golden, about 20 minutes. Let cool until barely warm.
6. Serve or store in an airtight at room temperature for 3 days. Muffins can also be frozen in an airtight container for up to 3 months.

Make the glaze:

1. In a small bowl, combine the sugar and lemon juice with a fork until a smooth and thick glaze forms. Drizzle or dip each muffin top with the glaze. Let set before serving.

Lemon Poppyseed Muffins <https://handletheheat.com/lemon-poppy-seed-muffins/> October 7, 2021