


## Lemon Poppy Seed Muffins

Yield @ 2 dozen

<p>Tools and Utensils:          1 large mixing bowl          1 Medium mixing bowl          Dry measuring cups          Measuring spoons</p>		<p>Liquid volume measuring cup          Whisk          2 muffin pans or 1 double muffin pan          24 Paper muffin cup liners          Yellow handle scoop</p>
Ingredients	Amounts	Procedure
<p>Flour          Sugar          Poppy Seeds          Baking powder          Salt          Eggs          Milk          Vegetable oil          Lemon Extract          Lemon Zest</p> 	<p>3 c.          2 ½ c.          2 T.          1 ½ t.          1 ½ t.          4          1 ½ c.          1 c.          2 t.          1-2 t.</p>	<ol style="list-style-type: none"> <li>1. Preheat oven to 375°F.</li> <li>2. Line muffin pans with paper liners.</li> <li>3. In a medium mixing bowl, measure and combine flour, sugar, poppy seeds, baking powder, and salt.</li> <li>4. In another medium mixing bowl, measure and combine eggs, milk, vegetable oil, lemon flavoring and optional lemon peel.</li> <li>5. Stir liquid ingredient mixture into the dry ingredient mixture, <b>just until moistened.</b></li> <li>6. Portion (2/3 full) batter into paper-lined cups.</li> <li>7. Bake 20-25 minutes.</li> <li>8. Remove muffins from pan. Serve warm, or cool completely and store in an airtight container.</li> </ol>