

# Lemon Poppyseed Muffins

Prep Time: 10 min | Cook Time: 18-22 min | Total Time: 30 min | Servings: 12\*

## Ingredients

1 1/2 cups flour	1 tsp vanilla
1/2 tsp baking soda	Zest from 1 lemon (about 1 - 1 1/2 TBS)
1/2 tsp kosher salt	1 1/2 TBS fresh lemon juice
5 TBS unsalted butter	1 cup plain greek yogurt
1 cup sugar	1 TBS water
2 large eggs	1 TBS poppyseeds

## Directions

Preheat Oven to 400°F. Grease muffin pan. Sift together dry ingredients. Cream butter, sugar, eggs and vanilla. Mix in zest, juice, greek yogurt & water. Add dry ingredients to wet. Mix until combined. Fold in poppyseeds. Fill muffin cups 3/4 full with batter. Bake 18-22 minutes. Cool on a wire rack.

## Icing

2 TBS butter (softened)

2 oz cream cheese

1 - 1 1/2 TBS fresh lemon juice

3-4 TBS powdered sugar

Cream softened butter and cream cheese for 2 min until fluffy. Add powdered sugar and lemon juice. Combine. Drizzle icing over cooled muffins. Serve immediately or store at room temperature in an airtight container for up to 3 days.

\*batter should be thick

\*\*makes 6 large muffins

\*\*\*pop icing in the microwave (10-15 sec) if it's too thick