LEMON POPPY SEED MUFFINS

Prep time
10 min

Cooking time
15-17 min

Portions
12



Lemon & Poppy Seed Muffins

Equipment

2 ½ cups cake flour (300g)
2tsp baking powder
½ tsp bicarbonate of soda
2 tbs poppy seeds
¼ tsp salt
½ cup sugar (100g)
2 tbs lemon zest
1 cup plain yogurt (240g)
⅓ cup milk (80ml)
½ cup butter melted (113g)
2 eggs
2 tbs fresh lemon juice
1 tsp vanilla extract

Equipment

mixing bowls
measuring cups & spoons
wooden spoon
microplane/zester
juicer
muffin tin
paper muffin cases
cooling rack
whisk

Method

Step 1 .Preheat the oven to 190°C and line a muffin tin with paper cases.

Step 2 In a large bowl, whisk together the flour, baking powder, and bicarbonate of soda. Whisk in poppy seeds and salt.

Step 3 Add the lemon zest to the sugar and rub together with your fingertips until the sugar feels moist and smells lemony.

Step 4 Add the yogurt, milk, melted butter, eggs, lemon juice, and vanilla. Whisk until smooth. Pour the wet ingredients into the flour mixture and fold just until combined

Step 5 Divide the batter evenly among the paper liners. Sprinkle with brown sugar for a crunchy top

Step 6 Bake for 25 to 30 minutes, until tops are golden. Let it cool in pan for 10 minutes and then on cooling rack until cold.

Chef Notes

- Don't overmix the batter or the muffins can become tough.
- Rub the lemon zest into the sugar to release the lemon oils and boost flavour.
- Fill muffin cases about ¾ full to allow room for rising.
- Don't open the oven too early, as this can cause the muffins to sink.
- Test with a skewer — it should come out clean or with a few moist crumbs
- Lemon zest = big flavour. Most of the lemon's flavour comes from the oils in the zest, not the juice.

Skill Badges



