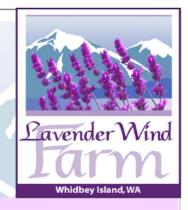
## Lemon Lavender Poppy Seed Muffins



### Recipe Instructions



### Mixing and Cooking

The key to making fabulous muffins is not over-mixing and cooking until the edges are lightly browned.
Overcooking makes them too dry and tough.

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# Mixing and Baking Your HomeMade Muffins

Mixing In The Other Ingredients

Preheat the oven to 350°

1/2 Cup Melted Butter

2 Eggs

1 Cup Plain Yogurt

With a food processor or mixer, combine melted butter with yogurt and eggs.

Mix wet and dry ingredients with a few swift strokes. There may be some lumps, ignore them. The batter should be clumpy not smooth. Fill muffin tins 3/4 full with batter.



#### Baking

Spray oil into muffin tins. Fill the holes 3/4 full of batter.

Bake for 15 to 18 minutes until the edges start to brown and the middle springs back when touched.



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