

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.



Mixing and Baking Your HomeMade Muffins

Mixing In The Other Ingredients

Preheat the oven to 350°

½ 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 $\frac{3}{4}$ full with batter.



Baking

Spray oil into muffin tins. Fill the holes $\frac{3}{4}$ full of batter.

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

