



## **Ingredients for the best lemon poppy seed cupcakes ever**

- 1 tblsp. lemon zest
- 2 eggs
- 3 tblsp. lemon juice
- 1 tsp. baking powder
- 1/4 tsp baking soda
- 2 cups flour
- 2 tsp. poppy seeds
- 2/3 cup sugar (150g)
- 1/2 tsp salt
- 1 tsp. vanilla
- 1 stick of butter (120 g)
- 1/2 cup buttermilk
- 1/2 cup sourcream

## **Instructions for lemon poppy muffins**

1. Preheat oven to 350 Fahrenheit.
2. Combine dry ingredients (flour, baking soda, baking powder, salt)
3. Beat sugar and butter until creamy.
4. Add eggs to butter mixture and mix.
5. Add sourcream, poppy seeds, lemon juice and zest and vanilla extract. Combine well.
6. With a spatula, gradually add flours and combine. Add buttermilk a bit a time. Continue until all dry ingredients and buttermilk is incorporated. Don't overmix.
7. Prepare cupcake liners and fill each 1/4 cup measure.
8. Bake for 20 to 25 minutes.