

Lemon Poppy Seed Muffins ★★★★★

These Lemon Poppy Seed Muffins are incredibly delicious, easy to make, packed with lemon flavor, and topped with a simple lemon glaze. Perfect for breakfast or dessert!

Course Breakfast **Cuisine** American **Keyword** breakfast, lemon, muffins
Prep Time 30 mins **Cook Time** 20 mins **Servings** 12 muffins **Author** Danielle



Ingredients

For the lemon poppy seed muffins:

- 1 and $\frac{3}{4}$ cups (220 grams) all-purpose flour spooned & leveled
- 1 and $\frac{1}{2}$ tablespoons poppy seeds
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup (200 grams) granulated sugar
- 1 cup (240 grams) sour cream
- $\frac{1}{2}$ cup (120 ml) oil
- 3 tablespoons (45 ml) fresh lemon juice
- Zest of 2 medium lemons
- 2 large eggs
- 1 and $\frac{1}{2}$ teaspoons pure vanilla extract

For the lemon glaze:

- 1 cup (120 grams) powdered sugar
- 1.5 - 2 tablespoons (22-30 ml) fresh lemon juice

Instructions

To make the lemon poppy seed muffins:

1. Preheat oven to 375°F (190°C). Line a 12-count muffin pan with cupcake liners and set aside.
2. In a large mixing bowl, whisk together the flour, poppy seeds, baking powder, and salt until well combined. Set aside.
3. In a separate mixing bowl, whisk together the granulated sugar, sour cream, oil, lemon juice, lemon zest, eggs, and vanilla extract until fully combined. Add the dry ingredients to the wet ingredients and mix until just combined.
4. Evenly distribute the batter between all 12 liners in the prepared muffin pan.
5. Bake at 375°F (190°C) for 18-22 minutes or until a toothpick inserted into the center of the muffins comes out clean.
6. Remove from the oven and carefully remove the muffins from the pan, then transfer them to a wire rack to cool completely.

To make the lemon glaze:

1. In a large mixing bowl, whisk together the powdered sugar and lemon juice until well combined and no lumps remain. If the glaze is too thick, add more lemon juice to thin it out and if the glaze is too thin, add more powdered sugar to thicken it.

2. Drizzle the glaze on top of all 12 muffins and set aside for 10-15 minutes to allow the glaze to harden.

Notes

Store muffins in an airtight container at room temperature or in the refrigerator for up to 4 days.

Freezing Instructions: Muffins will freeze well in a freezer bag/container for up to 3 months. Thaw overnight in the refrigerator and bring to room temperature before serving.

Sour Cream: You may replace the sour cream in this recipe with plain Greek yogurt.

Oil: Canola, vegetable, or coconut oil all work well in this recipe! If you use coconut oil, I recommend using room temperature ingredients so that the coconut oil doesn't solidify when you mix everything together.

Lemons: One medium lemon will yield about 2 tablespoons of fresh lemon juice. You'll need about 3-4 medium lemons for the batter and the glaze.

Lemon Poppy Seed Muffins <https://www.livewellbakeoften.com/lemon-poppy-seed-muffins/>