

Bread/Poppy Seed Muffins

Bread/Poppy Seed Muffins

- A: 6T butter, softened
3/4C sugar
- B: 2/3C poppy seeds
1C milk (can use buttermilk, yogurt)
2 egg yolks + 2 stiffed whites
3t lemon juice
- C: 2 1/2C flour
1t baking soda
2t baking powder
1t salt
1. Cream (A) together in bowl, add (B) and mix.
 2. Sift (C) and add to wet ingredients, mix slowly then beat for a few seconds.
 3. Put batter in greased muffin tins. Bake 400F for 18 minutes. (Alternate: bake few minutes less for gooey centers.)
- Servings: 8

