

Bread/Poppy Seed Muffins

- A: 6T butter, softened
3/4C sugar
- B: 1/3C poppy seeds
1C milk (plus a little more if needed)
2 egg yolks + 2 stiffed whites
2t lemon juice
- C: 3C 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 at 400F for 14 minutes. (Alternate: bake 8-10 minutes for gooey centers.)



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From the kitchen of David and Jennifer Deaven