
Muffins, Lemon Poppyseed

Debby

Servings: 12

Preparation Time: 20 minutes

absolutely delicious muffins!

from Arielle's Recipe Archive on the Web. Score: 8.5

4 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1 cup margarine
1 1/2 cups sugar
4 eggs
1 1/3 cups sour cream
1/2 cup lemon juice, fresh
2 teaspoons vanilla
4 tablespoons poppy seeds
2 lemon, grated peel
1/4 cup sugar, to sprinkle

Stir together flour, baking soda, baking powder, and salt.

Cream margarine and sugar until fluffy, then add eggs one at a time.

Beat creamed mixture alternately with sour cream, lemon juice, and vanilla; mix with dry ingredients until just blended.

Fold in poppy seeds and lemon peel.

Spray muffin pan with Pam. Fill 12 jumbo muffin cups 2/3 full w/ ice cream scoop, and sprinkle tops with sugar, if desired.

Bake at 375 degrees for about 30 minutes.

Serving Ideas: This makes 12 JUMBO muffins

Bread

Per Serving (excluding unknown items): 502 Calories; 24g Fat (42.3% calories from fat); 8g Protein; 65g Carbohydrate; 2g Dietary Fiber; 82mg Cholesterol; 597mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.