

Lemon Muffins

Makes 6 large bakery-style muffins (or 12 standard sized muffins)



Ingredients

Crumb Topping

- ¼ cup almond flour
- 1 tablespoon unsalted butter
- 3 tablespoons sugar
- 1 tablespoon lemon zest

Muffin Batter

- 2 large eggs
- ½ cup canola or vegetable oil
- ¾ cup sugar
- Zest from two lemons
- ½ cup buttermilk
- ½ cup lemon juice, freshly squeezed
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 cups all-purpose flour, fluffed, spooned and leveled

Steps

1. Preheat oven to 375°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. Make the topping first by combining almond flour, butter, sugar and zest in a small bowl. Rub mixture between your fingers to incorporate the butter with the flour. Set aside.
3. In a large mixing bowl whisk together the eggs, oil, sugar and zest until light. Add the buttermilk and lemon juice. Whisk in the baking powder, baking soda and salt. Now fold in the flour.
4. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Sprinkle tops with the crumb topping. Bake for 20 – 25 minutes or until the tops are golden brown and a toothpick comes out clean when inserted in the center.
5. Let muffins cool for 10 minutes before removing them from the pan. These are best eaten the day of but will keep for a few days stored in an airtight container.

You can easily make these lemon poppy seed muffins by adding 2 tablespoons poppy seeds into the dry ingredients and omitting the crumb topping. Use a simple glaze instead by combining 1 cup confectioners' sugar with 2 teaspoons lemon zest and 2 - 3 tablespoons fresh lemon juice until smooth. Drizzle over cooled muffins.