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Lemon Ginger Poppyseed Muffins

2 lemons, well scrubbed and patted dry

2 T sugar

4 T unsalted butter, softened

1/2 c sugar

2 eggs

1 c buttermilk

1 t baking soda

1 c unbleached white flour

1 c whole wheat pastry flour

2 t ground ginger

1/4 c poppy seeds

Heat oven to 375 degrees.

Finely grate zest of two lemons to make at least 2 T of zest.

Squeeze the juice of the lemons into a small shallow bowl, such as a custard cup. Should be at least 1/8 c lemon juice. Heat the lemon juice slightly (microwave for 30 sec) and stir in 2T granulated sugar. The sugar will melt. Set this bowl aside.

Cream butter and sugar in a medium bowl.

Beat in the eggs.

Add lemon zest.

Mix the baking soda, ginger, poppy seeds, all purpose flour, and pastry wheat flour together.

Add the flour mixture to the creamed mixture in thirds, alternately with the buttermilk. Mix gently, then fold as the mixture becomes more stiff. Stop when barely mixed.

Put papers in a 12-muffin pan. Fill each muffin cup 2/3 full. Place muffin pan on an insulated cookie sheet.

Bake in middle of oven for 18 minutes.

Let muffins sit in the pan for 2-3 minutes before removing. Let cool on a wire rack. Before they are completely cool, dip the tops into the lemon-sugar

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mixture (be sure to stir the mixture right before using). Eat immediately or let cool, then freeze.