



Perfectly moist with just the right amount of tart lemon flavor, these cupcakes are a wonderful treat any time of the day. The glaze on top is just enough frosting for that sweet finish. They are easy to make as everything is quickly mixed by hand.

Lemon Poppyseed Cupcakes

Ingredients

2 cups flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sugar
1 cup milk
1 tablespoon white vinegar
1/3 cup vegetable oil
2 eggs, room temperature
Zest of one lemon
1 tablespoon lemon emulsion
1/4 cup poppy seeds

Ingredients - Glaze

1 cup confectioner's sugar
2 tablespoons water
2 tablespoons lemon juice

Instructions

Preheat your oven to 350°F. Line your muffin pan with paper liners. Mix together the milk and vinegar and set aside for 10 minutes.

Sift together the flour, baking powder, baking soda, and salt. Mix in the sugar and the lemon zest. Create a well in the center of the flour mixture and set the bowl aside. In the measuring cup with the milk mixture, add the oil, lemon emulsion, and eggs and whisk together until fully blended. Pour the milk mixture into the center of the flour. Using a spoon, mix together the flour mixture with the milk mixture until just combined. You should still see some flour. Fold in the poppy seeds and mix about three more times. Do not overmix the batter (it should be just combined).

Transfer the batter into the prepared muffin pan and fill to 3/4 full (approximately 1 heaping tablespoon per cup). Bake for 20 minutes and cool on a wire rack.

While the cupcakes are cooling, prepare the glaze by mixing together all ingredients until smooth. Drizzle on the cooled cupcakes using a spoon.

Makes 18 cupcakes.