

Almond Poppy Seed Muffins

Ingredients:

- 2 ½ cups all purpose flour
- ½ tsp baking soda
- 1 Tbsp baking powder
- ¼ tsp Salt
- ½ cup softened butter
- 1 cup sugar
- 2 eggs
- 1 cup milk + 1 Tbsp of lemon juice (or 1 cup of buttermilk)
- 1 Tbsp almond extract
- 2 Tbsp poppy seeds
- ½ cup sliced almonds
- ¼ cup of sliced almonds for topping

Instructions:

1. Combine milk and lemon juice in a small bowl and allow to sit for 5 minutes before beginning.
2. Combine flour, baking powder, baking soda, and salt then set aside.
3. With a stand/hand mixer, cream together the butter, sugar, eggs, milk mixture, and extract.
4. With a spoon, not the mixer, stir in the flour mixture a little at a time, careful not to overmix. If your mixture looks too thick, you may add a teaspoon of milk at a time to loosen.
5. Stir in the ½ cup of sliced almonds and 2 Tbsp poppy seeds until just combined.
6. Spray the muffin tin with cooking spray (or use paper liners) and divide the batter equally.
7. Sprinkle the extra sliced almonds on the top of each mound of raw batter.
8. Bake at 375° F for 15-20 minutes or until they look just a little brown and a toothpick comes out clean.

Original recipe adapted from: <https://erhardtseat.com/almond-poppy-seed-muffins/>