

Almond poppy seed muffins

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Yield: one tray of muffins (12 standard or 6 jumbo).

Preheat the oven to 375°F.

Combine in a bowl.

2 cups	flour
1 Tbsp	baking powder
1/2 tsp	baking soda
1/2 tsp	salt

In another larger bowl, cream for 3 minutes.

1 stick	butter
2/3 cup	sugar

Add to creamed mixture.

2	large eggs
1 cup	cream
1 Tbsp	almond extract
1 tsp	vanilla extract
2 Tbsp	poppy seeds

Mix the contents of the wet bowl into the dry bowl until just combined and still lumpy.

Portion batter into muffin pan, then top muffins with sliced almonds if desired.

Bake for 20–22 minutes.