

Almond poppy seed muffins

15 November 2016

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My attempt at a knock-off of a favorite muffin from a major chain in the U.S. Yield: one tray of muffins (12 standard or 6 jumbo).

Steps

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.
