

## Lemon Poppy Seed Muffins

1  $\frac{3}{4}$  cups all-purpose flour  
½ cup sugar  
2 tsp baking powder  
1 T poppy seeds  
¼ tsp salt  
1 egg, beaten  
 $\frac{3}{4}$  cup milk  
¼ cup olive oil  
1 tsp lemon zest

1. Preheat oven to 400. Oil twelve muffin cups; set aside.
2. In a mixing bowl, combine flour, sugar, baking powder, poppy seeds and salt. Make a well in center and set aside.
3. In a small bowl, combine egg, milk, oil, and lemon zest. Add liquid mixture all at once to dry ingredients. Stir just till moistened (batter should be lumpy).
4. Spoon batter into oiled muffin tin, filling about  $\frac{2}{3}$  full. Bake 15-20 minutes or till golden. Cool in muffin tin for 5 minutes. Remove and serve warm.



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