Lemon Poppy Seed Muffins

12 muffins

3 C. All Purpose flour

1 C. Sugar

2 T. Poppy Seeds

1 T. Baking Powder

½ t. Baking soda

½ t. Salt

Combine the dry ingredients and dry mix to distribute evenly

1 ½ C. Plain or vanilla low fat yogurt

1 ½ T. Grated lemon Zest

2 Eggs

8 T.(4 oz) Melted and cooled butter

In a separate bowl whisk the wet ingredients to distribute evenly

Then add the wet to the dry and mix just until combined then scoop into muffin cups in a muffin tin. Bake at 375 degrees until done. 12-14 minutes

Glaze for after

¼ C. sugar

¼ C. lemon juice

Combine in sauce pan and simmer until it becomes a light syrup. 3-5 minutes

Brush the lemon syrup on while the muffins are warm and top with large grain sugar. Enjoy