



Lemon Poppy Seed Muffins

It's hard to find easier or more flavorful muffins than these.

Ingredients

- ¼ cup vegetable oil
- ½ cup white sugar
- 1 egg, large
- 3 tablespoons lemon juice
- Finely chopped zest from 2 lemons
- 1 teaspoon vanilla extract
- 1½ cups (225 g) [Pamela's Bread Mix](#)
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon poppy seeds
- ¼ cup milk or milk substitute

Directions

Preheat oven to 400° with rack in center of oven. Grease 8 muffin cups, or line with paper liners and spray papers well with nonstick cooking spray.

In a large bowl, beat together oil, sugar, egg, lemon juice, zest, and vanilla until creamy. In another bowl, whisk together Bread Mix, baking powder, salt, and poppy seeds. In two additions each, alternately stir flour mixture and milk into egg mixture, stirring until smooth after each addition.

Scoop dough equally into muffins cups. Bake about 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Serve muffins once cool enough to handle.

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