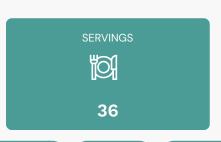
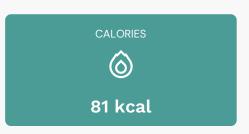


Pint-Size Lemon-Poppy Seed Muffins

Vegetarian







MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

2 cups all purpose flour
1 teaspoon double-acting baking powder
0.3 teaspoon baking soda
1 cup buttermilk
0.5 teaspoon coarse kosher salt

- 2 large eggs
- 2 tablespoons juice of lemon fresh
- 0.3 cup poppy seeds

	1 cup sugar
	0.5 cup butter unsalted room temperature (1 stick)
Εq	uipment
	bowl
	oven
	whisk
	hand mixer
Di	rections
	Position rack in center of oven and preheatto 350°F. Butter and flour three mini muffinpans or line with paper liners.
	Whisk flour, baking powder, 1/2 teaspoon coarse salt, and baking soda in medium bowl.
	Whiskbuttermilk and lemon juice in small bowlto blend. Using electric mixer, beat sugar,butter, and lemon peel in large bowl toblend.
	Add eggs 1 at a time, beating wellafter each addition until mixture is light andfluffy, occasionally scraping down sides ofbowl. Beat in dry ingredients in 3 additionsalternately with buttermilk mixture in 2additions.
	Mix just until blended.
	Mix inpoppy seeds. Spoon batter into preparedmuffin cups by generous tablespoonfuls.
	Bake muffins until tester inserted intocenter comes out clean, 22 to 24 minutes. Cool in pans 5 minutes.
	Remove muffins frompans and cool on rack.
	Nutrition Facts
	PROTEIN 6.97% FAT 37.35% CARBS 55.68%

Properties

Glycemic Index:7.59, Glycemic Load:7.84, Inflammation Score:-1, Nutrition Score:1.9656521639098%

Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 81.27kcal (4.06%), Fat: 3.42g (5.26%), Saturated Fat: 1.88g (11.72%), Carbohydrates: 11.46g (3.82%), Net Carbohydrates: 11.14g (4.05%), Sugar: 5.94g (6.6%), Cholesterol: 17.85mg (5.95%), Sodium: 63.35mg (2.75%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.44g (2.87%), Selenium: 3.61µg (5.16%), Manganese: O.1mg (4.78%), Vitamin B1: O.06mg (4.34%), Folate: 15.18µg (3.79%), Vitamin B2: O.06mg (3.61%), Phosphorus: 27.97mg (2.8%), Calcium: 27.66mg (2.77%), Iron: O.46mg (2.54%), Vitamin B3: O.43mg (2.13%), Vitamin A: 104.84IU (2.1%), Fiber: O.33g (1.3%), Copper: O.03mg (1.3%), Magnesium: 5.08mg (1.27%), Vitamin D: O.19µg (1.26%), Zinc: O.17mg (1.12%), Vitamin B5: O.11mg (1.05%), Vitamin B12: O.06µg (1.01%)