

Lemon Poppyseed Muffins

Poetry & Pies

prep time: 5-10 minutes

bake time: 20-25 minutes

total time: 35 minutes

servings: about 16 muffins



Ingredients

for the muffins

- 1 $\frac{3}{4}$ cup (238g) flour, spooned and leveled
- 2 teaspoons (8g) baking powder
- $\frac{1}{2}$ teaspoon (2g) fine ground sea salt
- 1 tablespoon (6g) finely grated lemon zest
- 1 cup (200g) granulated sugar
- $\frac{1}{2}$ cup (about 150g) unsweetened applesauce
- $\frac{1}{3}$ cup (77g) lemon juice
- 2 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- $\frac{1}{2}$ cup (113g) unsalted butter, melted (reduce salt to a couple pinches if using salted butter)
- 2 tablespoons (18g) poppyseeds

for the lemon glaze

- 1 cup (130g) powdered/confectioner's sugar
- 1-3 tablespoons (14-42g) fresh lemon juice

Instructions

1. Preheat your oven to 350F/175C. Line the wells of two [muffin pans](#) with liners (or you can simply spray each well lightly with [baking spray](#) and skip the liners).
2. Melt the butter and set aside to cool slightly.

3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, and salt. Set aside.
4. In a large bowl, whisk together the sugar and lemon zest until fragrant. Add the applesauce, lemon juice, vanilla, and eggs until very well combined, about one minute. The sugar should be partially dissolved.
5. Slowly stream in the butter while whisking quickly to avoid scrambling the eggs.
6. Add the flour mixture and fold in gently with a wooden spoon or rubber spatula until just combined. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl then pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)*
7. Fill each muffin tin about $\frac{3}{4}$ or so full with batter.
8. Divide the crumble topping evenly over each muffin, covering it until no batter is visible. Feel free to press the crumble a bit so it sticks. Don't be stingy with the crumble topping!
9. Bake for 20-25 minutes, until the tops of each muffin have rounded slightly and a toothpick inserted in one of the middle muffins comes out with some moist crumbs. Check early so they don't over bake—each oven is different. Let cool in pan 5-10 minutes then remove.
10. While the muffins cool, stir glaze ingredients together until smooth and desired consistency (I usually go for a thicker consistency, a bit thicker than syrup). You can drizzle glaze on slightly warm or completely cooled muffins. Glazing warm muffins will cause it to spread out and melt into them a bit, which is still delicious!

Enjoy with your morning coffee!

Cover leftovers and store on the counter 2-3 days.