

Betty's Lemon Poppy Seed Muffins



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In this video, Betty demonstrates how to make Lemon Poppy Seed Muffins. These are cake-like muffins, and actually could be frosted and served as cupcakes!

Ingredients:

- 15.25-ounce yellow cake mix
- 3 eggs
- ½ cup vegetable oil
- 1 cup water
- ¼ cup lemon juice
- 2 tablespoons poppy seeds

In a large bowl, beat yellow cake mix, 3 eggs, ½ cup vegetable oil, 1 cup water, and ¼ cup lemon juice for 3 minutes on medium speed of an electric mixer. Stir in 2 tablespoons poppy seeds. Set aside. Line muffin tin with paper liners. Use a spoon or ice cream scoop to fill muffin cups about 2/3 full of batter. Bake about 15 minutes, until a toothpick, inserted in the center of a muffin comes out clean. Place muffin pan on cooling rack to let muffins cool. (These are also really wonderful when served hot—straight from the oven with butter!) This recipe makes about 18 muffins. I hope you love them! --Betty