



Lemon Poppy Seed Muffins

The Ingredients...*

For the Muffins

- 1 package yellow cake mix
- 1 1/4 cups water
- 1/3 cup vegetable oil
- 3 eggs
- 2 tablespoons poppy seeds
- 2 tablespoons lemon juice

For the Lemon Icing

- 1 1/2 cups powdered sugar
- 3 tablespoons lemon juice
- 1 lemon, zested

The Instructions...*

For the Muffins

- (1) Preheat oven to 350° F. Line two cupcake pans with paper liners.
- (2) In the bowl of an electric mixer, combine the cake mix, water, eggs, and oil. Add the lemon juice and poppy seeds.
- (3) Divide batter evenly between cupcake liners.
- (4) Bake cupcakes 18-22 minutes or until cake bounces back.
- (5) Cool cupcakes completely; in the meantime, prepare the icing.

For the Lemon Icing

- (1) In a small bowl, combine the powdered sugar, lemon juice, and lemon zest and stir until smooth.
- (2) Spoon about 1/2-teaspoon onto each muffin.
- (3) Let the glaze harden for about 2 hours.