

# Little Bay Baking Company

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## Lemon Poppy Seed Muffins with Lemon Glaze

### MUFFINS

2 cups **Little Bay Baking Yellow Cake Mix**

1/3 cup margarine, softened

2 eggs

2/3 cup milk (rice, soy, dairy)

Grated rind of one lemon (save juice for glaze)

½ tsp lemon extract

4 tsp poppy seeds

Preheat oven to 350 degrees. Put all muffin ingredients in large bowl. Blend with electric mixer until well mixed. Line muffin tin with cupcake papers and spoon batter into cupcake papers.

Bake 25-30 minutes.

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## GLAZE

½ cup confectioner's sugar

2 Tbs lemon juice

¼ tsp lemon extract

2 Tbs milk (rice, soy, dairy)

Stir together all glaze ingredients until smooth. Spread over warm lemon poppy seed muffins.

Makes 12 lemon poppy seed muffins.