

Ultimate Lemon Muffins



Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/2 cup granulated sugar
- 2 eggs
- 1 cup lemon yogurt
- 1/2 cup butter, melted or canola oil
- 1 teaspoon lemon extract

Glaze

- 2 tablespoons sour cream
- 1 tablespoon butter, softened
- 1 1/4 cups powdered sugar
- 1 1/2 tablespoons lemon juice
- 1/2 teaspoon lemon extract

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and sugar. Mix well. In a separate bowl, combine eggs, yogurt, butter, and lemon extract. Mix well. Add wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 2/3 full with batter.

Bake at 350 degrees for 22 to 25 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

For glaze, beat sour cream and butter with an electric mixer. Gradually add powdered sugar to sour cream and butter mixture. Add lemon juice and lemon extract. Mix well. Glaze will be slightly runny. Drizzle over cooled muffins.

Makes about 14 muffins

Cook's Note: *Electric mixer required to make glaze.* To make a lemon-raspberry muffin, use canola oil in place of butter. Gently fold in 2 cups fresh raspberries after combining wet and dry ingredients. Bake according to recipe directions.

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