

LEMON RASPBERRY MUFFINS

Makes 12 muffing

1 $\frac{3}{4}$ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt
2 eggs
 $\frac{3}{4}$ cup milk
¼ cup butter, melted (or ¼ cup canola oil)
Grated zest of 1 lemon
1 teaspoon finely chopped lemon verbena (optional)
½ cup fresh red raspberries
Lemon Sugar Glaze
2 Tablespoons lemon juice
1 tablespoon sugar

Stir together the flour, sugar, baking powder and salt. Lightly beat the eggs in another bowl, stir in the milk, lemon zest, finely chopped lemon verbena (if used) and melted butter or oil. Add to dry ingredients and mix just until barely moistened. Fold in the raspberries. Divide into 12 greased muffin cups.

Bake at 400 degree preheated oven for about 15 minutes until golden. While they bake, mix sugar and lemon juice until sugar dissolves. Cool the muffins in the pan a minute or two and then remove to a rack and brush on the lemon glaze.

Adapted from: "Baked Alaska – Recipes for Sweet Comforts from the North Country" by Sarah