

Lemon Poppy Seed Muffins Made with Leftover Frosting

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Ingredients

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- ½ tsp. salt
- ¼ tsp. ground ginger
- 1 Tbsp. poppy seeds
- 1 cup whole milk
- 1 cup vanilla or lemon frosting
- 6 Tbsp. butter, melted
- 3 egg whites or 2 whole eggs
- 1 Tbsp. grated lemon zest
- coarse sugar for decorating (optional)



Directions

1. Preheat your oven to 400°F. Line muffin tins with cupcake wrappers or grease and flour them.
2. In a large bowl, whisk together the flour, baking powder, salt, ginger, and poppy seeds. Set aside.
3. In a separate bowl, whisk together the milk, frosting, melted butter, eggs, and lemon zest until fully-combined.
4. Pour the wet ingredients into the dry ingredients and fold together just until the dry ingredients are fully-moistened (the batter should be lumpy).
5. Fill muffin cups almost to the top (should make 12). Drop the muffin tins on the counter several times to remove any air bubbles and sprinkle the muffin batter with decorating sugar if desired. Bake the muffins for 17-20 minutes, or until a toothpick inserted in the center comes out clean and the tops spring back when lightly pressed.
6. Remove the muffins from the tins when they are cool enough to handle and serve warm. Serve immediately, or wrap separately and freeze.