

Blackberry Lemon Poppy Seed Muffins with Lemon-Blackberry Icing

Prep: Not specified • Cook: 21–23 minutes

Bakery-style muffins with tall, tender domes bursting with juicy blackberries, bright lemon zest, and crunchy poppy seeds, finished with a tangy lemon-blackberry drizzle. Moist, fluffy crumb thanks to creamed butter and Greek yogurt or sour cream.

Ingredients

- 2 cups (250g) all-purpose flour (spooned & leveled)
- 1 1/2 Tbsp poppy seeds
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup (8 Tbsp; 113g) unsalted butter (softened to room temperature)
- 1/2 cup (100g) granulated sugar
- 1/4 cup (50g) light or dark brown sugar (packed)
- 1/2 cup (120g) sour cream or plain yogurt (at room temperature)
- 2 large eggs (at room temperature)
- 1 1/2 Tbsp fresh lemon zest
- 1 1/2 tsp pure vanilla extract
- 1/4 cup (60ml) milk (any kind) (at room temperature)
- 2 1/2 Tbsp fresh lemon juice
- 1 1/2 cups (250g) blackberries (fresh or frozen (do not thaw if frozen))
- 1 cup (120g) confectioners' sugar (sifted (for icing))
- 1 Tbsp (15ml) lemon juice (for icing)
- 1 Tbsp (15ml) milk (any kind) (for icing)
- 2 tsp jam or 3–4 berries blackberry jam or fresh blackberries (for icing; mash berries if using)

Instructions

1. Preheat oven to 425°F (218°C). Grease a 12-count muffin pan or line with paper liners; you may need a second pan for up to 14 muffins.
2. Whisk dry ingredients: in a large bowl combine flour, poppy seeds, baking soda, baking powder, and salt; set aside.
3. Cream butter and sugars: using a handheld or stand mixer fitted with the paddle, beat the butter, granulated sugar, and brown sugar on medium-high until smooth and creamy, about 3 minutes.

4. Add wet ingredients: beat in sour cream (or plain yogurt), eggs, lemon zest, and vanilla on medium speed until combined (mixture may look curdled).
5. Add dry, then liquids: on low speed mix in the dry ingredients until almost combined. Add milk and lemon juice and beat on low just until combined; batter will be thick.
6. Fold in blackberries gently. If berries are very juicy, you can layer: fill cups halfway, add a few berries, top with more batter, then lightly swirl; press a few berries on top if desired.
7. Divide batter among muffin cups, filling each to the top.
8. Bake 5 minutes at 425°F (218°C). Without opening the oven, reduce temperature to 350°F (177°C) and bake 16–18 minutes more, or until a toothpick comes out clean (about 21–23 minutes total).
9. Cool muffins in the pan for 5 minutes, then transfer to a wire rack to cool slightly or completely.
10. Make the icing: whisk confectioners' sugar, lemon juice, and milk until smooth. Whisk in blackberry jam or mashed fresh blackberries; add 2–3 more tablespoons confectioners' sugar to thicken if desired.
11. Drizzle icing over warm or cooled muffins and serve.
12. Storage: Cover and store at room temperature for a couple of days or refrigerate up to 1 week. Freeze (preferably without icing) up to 3 months; thaw before icing/serving.

Tags: Breakfast, Muffins, Lemon, Blackberry, Poppy Seed, Baking
