

# Lemon Poppy Seed Muffins with Zesty Lemon Glaze

Prep: 25 minutes • Cook: 20-22 minutes

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*Bright, citrus-forward muffins with a tender, bakery-style crumb, studded with crunchy poppy seeds and finished with a tangy lemon glaze.*

## Ingredients

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- 3/4 cup white sugar
- 1 tablespoon lemon zest
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup Greek yogurt
- 2 large eggs
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon almond extract
- 1/4 cup lemon juice (freshly squeezed)
- 1/2 cup olive oil
- 2 tablespoons poppy seeds
- 1/2 cup powdered sugar
- 1 tablespoon lemon juice
- 1/2 tablespoon milk

## Instructions

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1. In a small bowl, combine the white sugar and lemon zest, then rub together with your fingers to release the oils and intensify the lemon flavor.
2. In a medium bowl, whisk together the all-purpose flour, baking powder, and salt; set aside.
3. In a large mixing bowl, add the lemon sugar mixture. Whisk in the Greek yogurt, olive oil, eggs, lemon juice, vanilla extract, and almond extract until smooth.
4. Add the dry ingredients to the wet ingredients and gently fold a few times.
5. Add the poppy seeds and continue folding just until combined with no visible streaks of flour; do not overmix.
6. Line a 12-cup muffin pan with papers (or grease). For even sizing, portion about 70 grams of batter per cup; this yields 12 small muffins or 9 larger muffins.

7. Bake at 350°F (175°C) for 20–22 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool muffins completely on a wire rack.
9. For the icing, whisk together the powdered sugar, lemon juice, and milk until smooth. Drizzle over cooled muffins or spread to flood the tops.

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**Tags: Breakfast, Muffins, Lemon, Baked Goods, Poppy Seeds, Dessert**

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