



Lemon Mini Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup all-purpose flour - 1/2 teaspoon baking powder - 1/4 teaspoon baking soda - 1/8 teaspoon salt - 1/4 cup butter or margarine, softened - 2/3 cup sugar - 1 egg - 1/2 cup sour cream - 1/2 teaspoon vanilla - 1/2 teaspoon lemon extract - 2 teaspoons lemon zest - 2 tablespoons butter or margarine, melted (for topping) - 1/3 cup sugar (also for topping)

Instructions

1. Preheat oven to 375°F. Line mini muffin tins with paper liners (this recipe makes 2-doz.). In a small bowl, combine flour, baking powder, baking soda and salt; mix well. 2. In a large Bowl, beat 1/4 cup softened butter and 2/3 cup sugar until well blended. Add egg; beat until smooth. Mix in sour cream, vanilla and lemon extract and lemon zest. Add flour mixture; mix just until dry ingredients are moistened. The batter will be very thick...almost like cookie dough. 3. Using two spoons, drop a rounded scoops of about 1 Tbs of batter into each muffin cup. Bake 12 minutes or until barely golden. Cool in pan 3 minutes; remove from pan. While muffins are still warm, dip tops of warm muffins into melted butter and then into sugar. 4. These are best served the day they are made.