
Lemon Crumb Muffins

Taste of Home



- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 2 large eggs
- 1/2 cup sour cream
- 1/2 cup butter, melted
- 3/4 tablespoon grated lemon peel
- 1/2 tablespoon lemon juice

TOPPING:

- 3 tablespoons all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon cold butter, cubed

GLAZE:

- 2 tablespoons sugar
- 1 1/3 tablespoons lemon juice

Servings: 9

1. In a large bowl, combine the flour, sugar, baking soda and salt. In another bowl, combine the eggs, sour cream, butter, lemon peel and juice. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full. (These don't make really tall muffins - if you want taller, just fill them more than 3/4 full.)
2. **TOPPING:** In a small bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Sprinkle over batter.
3. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. **DO** use a tester because if they're under-done, they will sink in the middle. Cool for 5 minutes before removing from pans to wire racks.
4. **GLAZE:** In a small bowl, whisk glaze ingredients; drizzle over warm muffins. Serve warm.

Per Serving (excluding unknown items): 345 Calories; 16g Fat (40.0% calories from fat); 4g Protein; 48g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 211mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com