

Lemon Yogurt Muffins

$\frac{1}{2}$ cup Plain Yogurt	2 cups
1 TBLS. Grated Lemon Rind	$\frac{1}{4}$ cup
1 TBLS. Honey	$\frac{1}{4}$ cup
$\frac{1}{8}$ cup Sugar	$\frac{1}{2}$ cup
$\frac{1}{8}$ cup Melted Butter	$\frac{1}{2}$ cup
1 cup Flour	4 cups
$\frac{1}{2}$ tsp. Baking Powder	2 tsp.
$\frac{1}{2}$ tsp. Baking Soda	2 tsp.
$\frac{1}{8}$ cup Lemon Juice	2 cups
$\frac{1}{8}$ cup Sugar	2 cups

Yield: 6 muffins (quadrupled amount makes 2-dozen muffins)

Mix yogurt, lemon rind, honey, $\frac{1}{8}$ cup sugar, and melted butter together.

In another bowl – mix flour, baking powder, and baking soda together.

Combine dry ingredients with yogurt mixture.

Divide mixture into 6 muffin cups, and bake at 400° for 15 minutes.

While muffins are baking, combine $\frac{1}{8}$ cup lemon juice with $\frac{1}{8}$ cup sugar. Bring this glaze mixture to boil in saucepan and boil for 1 minute or so.

When muffins are finished baking, remove them from muffin tin and brush lemon glaze over top of muffins.

Note: This recipe comes from Richview House; Sooke, British Columbia, Canada; (604) 642-5520