

# Lemon Poppyseed Amish Friendship Bread Muffins

“Need to eat your Amish Friendship Bread on the run? These lemon poppyseed muffins will do the trick.”

Prep Time: 15 minutes

Cook Time: 25 minutes

Servings: 24 servings

Yield: 24 muffins

## At a Glance

- omit cinnamon
- replace vanilla instant pudding with lemon instant pudding
- replace vanilla with lemon extract or fresh lemon juice
- add 1/4 cup poppy seeds

## Ingredients

1 cup [Amish Friendship Bread Starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1-2 teaspoons lemon extract

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box lemon instant pudding

Zest of one lemon (for topping)

## Directions

- 1.Preheat oven to 325° F (165° C).
- 2.In a large mixing bowl, add ingredients as listed except grated lemon zest.
- 3.Grease muffin tins.
- 4.Dust the greased tins with sugar.
- 5.Pour the batter evenly into muffin tins. Sprinkle the tops mixture of sugar and grated lemon zest.
- 6.Bake for 25 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
- 7.ENJOY!

## Kitchen Notes

Poppy seeds can quickly go rancid so are best store in your refrigerator or freezer. If you prefer to use fresh lemons to lemon extract, you can replace 2 teaspoon grated lemon peel for each teaspoon of lemon extract, or 3 teaspoons fresh lemon juice for each teaspoon of lemon extract. You can use loaf pans for this recipe. It will make 2 loaves of bread. Follow the same instructions and increase baking time to 50-60 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.

This recipe is courtesy Darien Gee, author of Friendship Bread: A Novel (Ballantine Books) and founder of the Friendship Bread Kitchen. For more Amish Friendship Bread recipes, please visit the Friendship Bread Kitchen at [www.friendshipbreadkitchen.com/recipe-box](http://www.friendshipbreadkitchen.com/recipe-box) or post your questions at our community forum at [www.friendshipbreadkitchen.com/kitchen-table](http://www.friendshipbreadkitchen.com/kitchen-table). The starter recipe can be found at <http://www.friendshipbreadkitchen.com/pantry/amish-friendship-bread-starter> in the recipe box.