



RICH LEMON MUFFINS

- 2 Cups All Purpose Flour
- 1/2 Cup Sugar
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/2 Cup Butter
- 1/2 Cup Lemon Juice
- 2 Eggs
- Grated Rind of 1 Lemon
- 2 Tablespoons Sugar

DIRECTIONS

1. Heat oven to 400 degrees.
2. Butter muffin cups.
3. Combine flour, sugar, baking powder, and salt.
4. Blend well.
5. Melt butter.
6. Off heat, stir in lemon juice, eggs, and lemon rind.
7. Stir egg mixture into dry ingredients and blend until well moistened.
8. Spoon into muffin cups and sprinkle the tops of each muffin with 2 tablespoons sugar.
9. Bake 15 to 20 minutes.