

# *Idiot's Kitchen Recipe – Almond Poppy Seed Muffins*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Dorie Greenspan



## Ingredients:

1 stick (8 Tablespoons) Unsalted Butter, melted & cooled  
2/3 cup sugar  
2 cups flour  
2 teaspoons baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
2 eggs  
¾ cup buttermilk  
1 Tablespoon Almond Extract  
2 Tablespoons Poppy Seeds  
1/3 cup Sliced Almonds – for topping

Preheat the oven to 400 degrees.

Melt 1 stick of butter in a pan or microwave safe dish and let cool.

In a large mixing bowl, combine 2/3 cup sugar, 2 cups flour, 2 teaspoons baking powder, ¼ teaspoon baking soda, and ¼ teaspoon salt. Whisk dry ingredients together to combine.

In a separate bowl, crack 2 eggs and beat lightly to break up the yolks. Add ¾ cup buttermilk, 1 Tablespoon Almond Extract and the cooled butter. Stir thoroughly to combine.

Make a well in the middle of the dry ingredients and pour the wet ingredients into the center. Gently mix until about halfway combined. Add 2 Tablespoons of Poppy Seeds and stir only until all of the flour has been incorporated. A few lumps are okay – it is better to under-stir than to over-stir muffins.

Grease or spray a muffin tin with non-stick spray or use those annoying little paper liners. Divide the batter equally between the 12 muffin cups. Top with sliced almonds.

Bake at 400 degrees for 16-18 minutes until golden brown and a skewer or toothpick inserted into the center comes out clean. Cool in the tin for 5 minutes then remove and cool muffins on a baking rack.

Or eat warm with globs of butter before anyone else gets home.