

Fresh Lemon and Ginger Muffins

Muffins

*Sixty Sweet and Savory Recipes...From Old Favorites
To New*

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12 Regular or 48 miniature muffins
Serve warm or hot

2 tablespoons coarse chopped, peeled fresh ginger root
1 or 2 lemons, well scrubbed and patted dry
1/2 cup (1 stick) butter, at room temperature
1 cup granulated sugar
2 large eggs
1 teaspoon baking soda
1 cup plain yogurt or buttermilk
2 cups all-purpose flour
1/4 cup freshly squeezed lemon juice
2 tablespoons granulated sugar

Heat oven to 375°. Grease muffin cups or use foil or paper baking cups. Finely chop the ginger. Finely grate the lemon peel so that you have 2 tablespoons.

In a large bowl, beat butter and 1 cup of sugar with a wooden spoon or electric mixer until pal and fluffy. Beat in eggs, one at a time. Add ginger and lemon peel.

Stir baking soda into yogurt or buttermilk; it will start to bubble and rise up.

Fold flour into ginger mixture one third at a time, alternating with yogurt. When well blended, scoop into muffin cups. Bake 18 to 20 minutes, or until lightly browned and springy to the touch.

While muffins bake, mix lemon juice and the 2 tablespoons sugar in a small dish. Stir until sugar dissolves.

When muffins are baked, remove from oven and let cool 3 to 5 minutes in pan. Remove from pan and dip top and bottom in the lemon juice and sugar mixture.

NOTE: If you have a food processor, use this method: Peel one lemon with a vegetable peeler. Put ginger, lemon peel, and the 1 cup sugar in the food processor, fitted with a steel blade. Process 1 to 2 minutes, scraping sides once, until lemon peel and ginger are very finely chopped. Add butter; process about 30 seconds until creamy. Add eggs, one at a time, processing briefly after each addition. Scrape mixture into a large bowl; if it looks curdled, don't worry. Add baking soda, yogurt, and flour and continue as above.