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Lemon Pound Cake Muffins

1/2 c. butter, softened
1 c. sugar
2 eggs
1 tsp. vanilla extract
1/2 tsp. lemon extract
1 3/4 c. all-purpose flour
1/2 tsp. salt
1/4 tsp. baking soda
1/2 c. sour cream

Glaze:

2 c. powdered sugar
3 Tbsp. lemon juice

In a large mixing bowl, cream the butter and sugar. Add the eggs and extracts; beat well. Combine the flour, salt and baking soda; add to creamed mixture alternately with sour cream. Fill greased or paper-lined muffin cups 3/4 full. Bake at 400° for 18-20 minutes. Cool for 5 minutes before removing from pan to wire rack. Combine the glaze ingredients; drizzle over muffins. Serve warm. Yield: 1 dozen.

