

## **Lemon Yogurt Muffins**

2 cups unbleached all-purpose flour  
1/2 cup sugar  
1 1/4 teaspoons baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 1/4 cups plain yogurt  
2 large eggs  
5 tablespoons unsalted butter, melted  
Grated zest and juice (about 4 tablespoons) of 1 medium lemon  
1/4 teaspoon lemon extract or lemon oil (optional)

### **Topping**

1/3 cup finely chopped walnuts or pecans  
1 1/2 tablespoons granulated sugar  
1/2 teaspoon ground mace

Preheat oven to 375°. Prepare 12 cups of a standard 2 3/4-inch muffin tin by greasing with melted butter or a vegetable cooking spray, .

In a medium mixing bowl with a balloon wire whisk or Danish dough whisk, combine the the flour, sugar, baking powder, baking soda, salt and zest. Make a well in the center and add the yogurt, eggs, butter, lemon juice, and extract or oil, if using. Vigorously beat until thoroughly combined, about 20 strokes. Scrape down the sides with a large rubber spatula. Batter will be fluffy like a mousse and appear slightly lumpy.

Spoon the batter into each muffin cup, filling each cup three-fourths full to just below the rim of the pan. Combine the nuts, sugar, and mace in a small bowl; sprinkle about 2 teaspoons of the topping mixture over each muffin.

Bake in the preheated oven for 16 to 20 minutes, or until golden around the edges, and the tops are dry and springy to the touch. A cake tester will come out clean when inserted into

the center. Remove each muffin with a small metal spatula and transfer to a wire rack to cool. Serve warm or at room temperature. Freeze in plastic freezer bags up to 2 months.

Makes 12 muffins