

## **Orange Berry Muffins**

originally from Dorie Greenspan's *Baking: From My Home to Yours*

grated zest and juice of 1 orange  
about 3/4 cup buttermilk or regular milk  
2 large eggs  
3 tablespoons honey  
1 stick unsalted butter, melted and cooled  
1/3 cup sugar  
2 cups all-purpose flour (**add 2 Tablespoons flour**)  
2 1/2 teaspoons baking powder (**reduce to 2 teaspoons**)  
1/4 teaspoon baking soda (**omit baking soda if using regular milk**)  
1/2 teaspoon salt  
1- 1½ cup blueberries, fresh or frozen (not thawed)

Preheat the oven to 400 (**415 for high altitude**) and prepare muffin by spraying with Pam cooking spray.

Pour orange juice into a large glass measuring cup and pour in enough buttermilk to make 1 cup. Whisk in the eggs, honey, and butter.

In a large bowl, rub the sugar and orange zest together with your fingertips until the sugar is moist and fragrant. Whisk in the flour, baking powder, baking soda, and salt. Pour the liquid ingredients over the dry ingredients and quickly but gently stir to blend. Stir in the blueberries. Divide the batter among the muffin cups.

Bake for 15-22 minutes. When fully baked, the muffin tops will be golden and springy to the touch and a toothpick will come out clean. Transfer the pan to a cooling rack and cool for 5 minutes before removing the muffins from the mold.

## **Lemon Poppy Seed Muffins**

originally from Dorie Greenspan's *Baking: From My Home to Yours*

2/3 cup sugar  
grated zest and juice of 1 lemon (2 T. juice)  
2 cups all-purpose flour (**add 2 tablespoons flour**)  
2 teaspoons baking powder (**1 1/2 teaspoons baking powder**)  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup buttermilk  
2 large eggs  
1 teaspoon vanilla  
1 stick unsalted butter, melted and cooled  
1-2 teaspoons poppy seeds

(For icing, if you want to glaze them)

1 cup powdered sugar, sifted  
2-3 tablespoons fresh lemon juice

Preheat the oven to 400 (**415 for high altitude**) and prepare muffin molds.

In a large bowl, rub the sugar and lemon zest together until the sugar is moist and fragrant. Whisk in the flour, baking powder, baking soda, and salt. In a large glass measuring cup, whisk the sour cream, eggs, vanilla, lemon juice and melted butter together until well blended. Pour the liquid ingredients over the dry ingredients and stir quickly but gently, just until combined. Stir in the poppy seeds. Divide the batter among the muffin cups.

Bake for 15-20 minutes (**check earlier**), until the tops are golden and a toothpick comes out clean. Transfer the pan to a cooling rack and cool for 5 minutes before removing. Cool completely before icing, if desired.

For the icing: Put the powdered sugar in a small bowl and add about 1 1/2 tablespoons of lemon juice. Stir with a spoon to moisten the sugar, then add enough additional juice, a little at a time, to get an icing that is thick but thin enough to drizzle. It's better to have it too thick! Drizzle lines of icing over the muffins or the coat the tops entirely.

**High altitude instructions (4500 ft elevation) are in bold with parentheses.**