

LEMON & THYME WHOLE WHEAT MUFFINS

INGREDIENTS

- 1 1/3 cups Whole Wheat Flour
- 1 cup Granulated Sugar
- 2 tsp. Baking Powder
- 1/2 tsp. Salt
- 4 lemons Lemon Zest
- 2 Tbsp. Fresh Thyme
- 1/2 cup Vegetable Oil
- 1 large egg Whisked Fresh Eggs
- 1 cup Sour Cream
- 1 tsp. Lemon Juice
- 1/4 cup Whole Milk
- 2 Tbsp. & 1 tsp. Cornstarch
- 1.5 tsp. Baking Soda

DIRECTIONS

- 1 **Preheat** your oven to 375°F. Grease a muffin tin with pan spray or line with paper cups.
- 2 **Peel** thyme leaves off of the stem. Combine the Whole Wheat Flour, Baking Powder, Salt, Cornstarch, Lemon Zest, Thyme and Baking Soda into a large mixing bowl and whisk until combined.
- 3 **In a separate mixing bowl**, whisk together the Sugar, Vegetable Oil, Eggs, Sour Cream, Lemon Juice, and Whole Milk.
- 4 **Pour** the sugar mixture from step 3 on top of the flour mixture in step 2, and fold until there are no more dry spots. Be sure not to overmix, you just want to fold until there is no more visible flour.
- 5 **Fill** each muffin cup 3/4 of the way full with batter.
- 6 **Bake** for about 15-18 minutes, or until the muffins are golden brown and spring back when touched.
- 7 **Remove** muffin from the oven once done, turn the muffins out onto a cooling rack, and cool to room temperature. Enjoy!



Bake for someone special this season!

Recipes Contains:
Wheat, Dairy & Egg

Yield: 15 Muffins

Serving Size: 1 Muffin



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