

Burst O' Lemon Muffins

Ingredients

- 1-3/4 cups all-purpose flour
- 3/4 cup sugar
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (8 ounces) lemon *or* vanilla yogurt
- 1 egg
- 1/3 cup butter, melted
- 1 lemon grated lemon peel
- 2 tablespoons lemon juice
- 1/4 cup milk
- 1/2 cup flaked coconut (optional)

TOPPING:

- 1/3 cup lemon juice
- 1/4 cup sugar
- 1/4 cup flaked coconut, toasted

Directions

- In a large bowl, combine the flour, sugar, baking powder, baking soda and salt.
- In a small bowl, beat the yogurt, egg, butter, lemon peel and lemon juice & milk until smooth;
- stir into dry ingredients just until moistened. Fold in the coconut.
- Fill muffin cups two-thirds full.
- Bake at 400° for 18-22 minutes or until golden brown and toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack.
- In a saucepan, combine the lemon juice and sugar until dissolved; cook and spoon over muffins