

# Lemon Raspberry Muffins

*Serve a whole basket full of these moist and tender muffins....*

Lemon Raspberry is just one of our flavors of hand made muffins. Using fresh ingredients and frozen fruit, our muffins feature big flavor without preservatives. Individually packaged or available in assorted boxes of 9 individually wrapped healthy and delicious treats to start out your day.



- 2 eggs, be aten
- ¾ cup sour cream
- 4 Tablespoons butter
- 1 ¼ cup all-purpose flour
- ½ teaspoon baking soda
- ¾ cup sugar
- ½ teaspoon lemon oil
- ¼ teaspoon salt
- 1 cup frozen raspberries, tossed in Tablespoons flour \*

Combine eggs, sour cream, butter and lemon oil in a medium bowl; set aside.

In a separate bowl, stir together; flour, baking powder, sugar, and salt.

Stir egg mixture into flour mixture; fold in berries.

Spoon batter into greased muffin cups, and sprinkle with course sugar.

Bake at 350 degrees for 18 to 20 minutes, until tops spring back when touched.

Yields 1 dozen muffins.

*\*Note: A trick to keeping your fruit from weeping into the batter is to start with frozen fruit, and toss with 2 Tablespoons of Flour.*