



Pine Tree Barn

Interior Design Gourmet Lunch
Beautiful Gifts Fine Furniture

The Granary at Pine Tree Barn Our own special lemon crumb muffins

Batter

2 c. Butter (melted)	4 c Sugar
2 c. Sour Cream	6 c. flour (we use Softex Pastry Flour)
8 Eggs	$\frac{3}{4}$ t. Baking Soda
2 T. Lemon Juice	$\frac{3}{4}$ t. Salt
5 Fresh Lemons	Cooking spray

Sift all dry ingredients together. Grate the rind of 5 lemons, set the lemons aside. Whisk eggs and add sour cream, butter, lemon juice; whisk until smooth. Fold in the lemon rind. Fold all dry ingredients into the egg mixture. Blend Well.

Streusel

1 $\frac{1}{4}$ c. Sugar
1 $\frac{1}{4}$ c. Flour
 $\frac{1}{3}$ c. Softened Butter

Sift sugar and flour together. Add butter. Work into dry ingredients until crumbly. Yields 2 $\frac{1}{2}$ Cups.

Lemon Glaze

$\frac{1}{2}$ c. sugar $\frac{1}{3}$ c. Lemon Juice
Stir together until all of the sugar is dissolved.

Preheat oven to 350 degrees. Sift dry ingredients together in a medium bowl. Grate rinds of lemons and set aside. In a separate bowl, whisk eggs, then add sour cream, butter, and lemon juice. Continue to whisk until smooth. Fold lemon rinds into egg mixture. Fold all dry ingredients into egg mixture. Blend well. Spray muffin tins and fill with batter. Top each muffin with 1 tablespoon streusel and bake for 18 to 20 minutes. Remove muffins from oven and immediately poke each several times with a toothpick. Drizzle top of each muffin with a scant $\frac{1}{2}$ tsp. lemon glaze.

Yield: 24-30 muffins ***Note: Batter can be kept up to 1 week in the refrigerator.

Pine Tree Barn and Farms

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