

# Lemon Crumb Muffins

Adapted from a recipe found at justapinch.com



3 cups flour  
2 cups white sugar  
 $\frac{3}{4}$  tsp baking soda  
 $\frac{3}{4}$  tsp salt  
4 eggs  
1 cup sour cream  
1 cup butter, melted  
 $1\frac{1}{2}$  Tbsp grated lemon zest  
1 Tbsp lemon juice

## Crumb Topping:

$\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  cup white sugar  
3 Tbsp cold butter, cubed

## Lemon Glaze:

1 cup powdered sugar  
2 Tbsp lemon juice

Preheat oven to 350°. Line 24 muffins cups with papers.

In large bowl combine flour, sugar, baking soda and salt. In another bowl combine the eggs, sour cream, butter, lemon zest and juice. Stir into dry ingredients just until moistened. Fill paper-lined muffins cups  $\frac{3}{4}$  full.

For Crumb Topping: In a small bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake for 20-25 minutes or until a toothpick inserted near center comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Glaze: In a small bowl, whisk glaze ingredients; drizzle over warm muffins. Serve warm.

