



Poppy Seed Muffins

Makes 9 muffins or 12 mini muffins

½ cup sugar
1/3 cup vegetable oil
1 egg
½ teaspoon almond extract
½ cup sour cream
¼ cup milk
1 1/3 cups flour
½ teaspoon salt
½ teaspoon baking powder
¼ teaspoon baking soda
2 tablespoons poppy seed
3 teaspoons sugar
2 tablespoons sliced almonds

Spray muffin tin well.

In large bowl stir together ½ cup sugar, oil, egg and almond extract. Stir in sour cream and milk until well blended. Add dry ingredients up to and including the poppy seed. Fill muffin cups 2/3 full.

Sprinkle with the 3 teaspoons sugar and almonds.

Bake at 375 degrees for 17 minutes or, until toothpick inserted in center comes out clean. Let cool a few minutes before removing from pan.