



Lemon Cream Cheese Muffins

Description

These lemon cream cheese muffins are a delightful blend of zesty citrus and creamy goodness, perfect for any family gathering or a quiet morning on the porch with a cup of coffee. This recipe harks back to simpler times, inspired by the fresh, homemade flavors my grandmother used to whip up in her cozy Midwestern kitchen. The tangy lemon combined with the rich cream cheese takes me back to summer days when the scent of freshly baked treats filled the farmhouse. Whether you're looking to impress guests or just indulge in a nostalgic treat, these muffins are sure to bring a touch of homemade comfort to your kitchen.

These muffins pair wonderfully with a fresh fruit salad or a dollop of whipped cream for a sweet start to your day. They also go well with a side of scrambled eggs or a warm bowl of oatmeal for a more rounded breakfast. And if you're serving them up for an afternoon tea, consider adding a selection of savory finger sandwiches to balance the flavors.

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon vanilla extract
- 1 tablespoon lemon zest
- 2 large eggs
- 1/4 cup lemon juice
- 1/2 cup milk

Directions

1. Preheat your oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
2. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. In a large bowl, beat the butter and cream cheese until smooth and creamy. Add the vanilla extract and lemon zest, and continue to beat until fully incorporated.

4. Add the eggs one at a time, beating well after each addition. Then, mix in the lemon juice.
5. Gradually add the dry ingredients to the wet mixture, alternating with the milk, beginning and ending with the dry ingredients. Mix until just combined.
6. Divide the batter evenly among the prepared muffin cups, filling each about two-thirds full.
7. Bake for 18-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
8. Allow the muffins to cool in the pan for about 10 minutes before transferring them to a wire rack to cool completely.

Variations & Tips

For an extra special touch, try adding a handful of fresh blueberries or raspberries to the batter before baking. You can also top the muffins with a simple lemon glaze made from powdered sugar and lemon juice for added sweetness. If you're watching your sugar intake, consider using a sugar substitute. And for a fun twist, substitute orange zest and juice for a different citrus flavor profile.

Category

1. Oven Recipes

Date Created

03/05/2025

Author

rauf

default watermark