

Mini Lemon Muffins

1 cup all-purpose flour
½ tsp baking powder
¼ tsp baking soda
1/8 tsp salt
¼ cup butter, softened
2/3 cup sugar
1 egg
½ cup sour cream
½ tsp vanilla extract
½ tsp almond extract
½ tsp lemon extract
2 tsp lemon zest

Topping: 2 tbsp melted butter and 1/3 cup sugar

Preheat oven to 375. Spray mini muffin pan or use mini liners. Combine flour, baking powder, baking soda and salt. Beat ¼ cup butter and 2/3 cup sugar until blended. Add egg; beat until smooth. Mix in sour cream, extracts and zest. Stir in flour mixture until moistened. Drop into muffin cups, filling ¾ full. Bake about 10 minutes or until slightly golden and set. Cool in pan 3 minutes and remove. For topping, dip warm muffins into melted butter and then into sugar.