Lemon Spice Puffs

The Tampa Tribune

Yields 1 1/2 dozen puffs

Ingredients

- 1/4 cup water (105-115°F)
- 1 pkg. active dry yeast
- 1 cup warm milk (105-115°F)
- 1/2 cup sugar, divided (6 Tbsp + 2 Tbsp)
- 5 Tbsp butter or margarine, softened
- 2 eggs
- 2 Tbsp poppy seed
- 1 Tbsp grated lemon peel
- 1 tsp salt
- 3 cups all-purpose flour, divided (2 cups + 1 cup)
- 2 tsp ground nutmeg

Instructions

1. Place warm water in a large warm bowl. Sprinkle in yeast; stir until dissolved.
2. Stir in warm milk, 6 tablespoons sugar, butter, poppy seed, lemon peel, salt, and 2 cups flour; blend well.
3. Add eggs and remaining flour, stirring until smooth.
4. Cover; let rise in a warm, draft-free place until doubled in size, about 1 hour. Stir batter down.
5. Grease 18 (2 1/2") muffin pan cups. Spoon batter into cups, filling half full.
6. In a small bowl, combine remaining 2 tablespoons sugar and nutmeg. Sprinkle about 1/2 teaspoon sugar mixture evenly over each cup.
7. Cover; let rise in warm place until doubled in size, about 30-45 minutes.
8. Bake at 375°F for 20 minutes or until done.
9. Remove from cups. Let cool on wire racks.

LEMON SPICE PUFFS **THE TAMPA TRIBUNE**

¼ c. water (105-115F.)
1 pkg. active dry yeast
1 c. warm milk(105-15)
½ c. sugar
5 TB. butter, or margarine softened
2 eggs
2 TB. poppy seed
1 TB. grated lemon peel
1 tsp. salt
3 c. all-purpose flour
2 tsp. ground nutmeg

Place warm water in large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in warm milk, 6 tablespoons sugar, butter, poppy seed, lemon peel, salt and 2 cups flour; blend well.

Add eggs and remaining flour, stirring until smooth.

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Cover; let rise in warm, draft-free place until doubled in size, about 1 hour. Stir batter down.

Grease 18 (2½") muffin pan cups. Spoon batter into cups, filling half full. In small bowl, combine remaining 2 tablespoons sugar & nutmeg. Sprinkle about ½ teaspoon sugar mixture evenly over each cup. Cover; let rise in warm place until doubled in size, about 30-45 minutes.

Bake at 375 F. for 20 minutes or until done. Remove from cups. Let cool on wire racks.

Yield: 1½ dozen puffs.

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