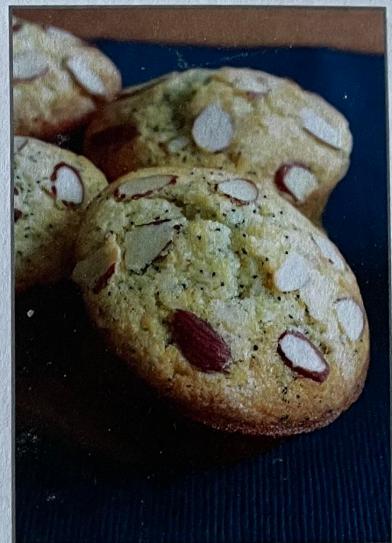


## Better Than Otis Almond Poppy Seed Muffins

: The Daring Gourmet, [www.daringgourmet.com](http://www.daringgourmet.com)  
 Serves: 6 Jumbo Muffins

### Ingredients

- 2 cups all-purpose flour
- 2½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ½ cup white granulated sugar
- ¼ cup unsalted butter
- ¼ cup ~~virgin coconut oil~~ - slightly less
- 2 large eggs
- 1 tablespoon good quality almond extract
- ~~1 teaspoon vanilla extract~~
- 1 cup buttermilk
- 2 tablespoons poppy seeds
- Sliced almonds



### Instructions

1. Preheat the oven to 375 degrees F.
2. Combine the flour, baking powder, baking soda, and salt in a small bowl and set aside.
3. In a large mixing bowl, cream the butter, coconut oil, and sugar for at least 3 minutes.
4. Add the eggs, almond and vanilla extract, and buttermilk and beat until combined.
5. Add the dry ingredients to the wet ingredients and beat just until combined, being careful not to over-beat. Lumps of flour will remain and that's okay.
6. Add the poppy seeds and stir gently until combined.
7. Fill 6 jumbo/king-sized muffin tins till almost full.
8. Sprinkle with a few sliced almonds.
9. Bake for ~~20-25~~ minutes or until a toothpick inserted into the middle comes out clean but moist. Be careful not to overbake and do not open the oven too early.

Recipe by The Daring Gourmet at <https://www.daringgourmet.com/better-than-otis-almond-poppy-seed-muffins/>

melted butter  
 ½ c sugar  
 no van: 1/1s  
 1Tsp baking soda  
 Just mixed  
 wet & dry  
 Bake 16-18 min