



Lemon Lime Muffins with Citrus Glaze

Description



These super easy Lemon Lime muffins are a family favorite. They are moist and fluffy and the citrus sugar glaze adds just the right amount of sweetness.

Ingredients:

For the Muffins:

- 2 1/2 C. flour

- 1 C. sugar
- 2 t. baking powder
- 1/2 t. baking soda
- 1 C. sour cream
- 2 eggs
- 1/4 C. plus one T. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- 1/4 C. plus one T. The Olive Tap's [Persian Lime Fused Olive Oil](#)
- 1 t. grated lime zest
- 1 t. grated lemon zest

For the Glaze:

- 1/4 C. lemon juice
- 1/4 C. lime juice
- 1 C. sugar

Directions:

1. Preheat oven to 400 degrees. Line 18 muffin cups with paper liners.
2. In large bowl whisk together flour, sugar, baking powder and baking soda.
3. In medium bowl whisk together sour cream, eggs, oil and zests.
4. Make a well in center of dry ingredients and mix in wet ingredients with a spoon. Batter will be thick. Spoon into muffin cups.
Bake for 20 minutes.
5. Prepare glaze while muffins bake. In small saucepan, heat lemon and lime juice and sugar and bring to a boil. Boil until sugar dissolves.
6. When muffins are done, remove from oven and immediately brush with warm glaze. Remove from muffin tins to cool. May serve warm or at room temperature.

An Olive Tap Original Recipe by customer Diane Nemitz

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/lemon-lime-muffins-with-citrus-glaze/>

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