



The Granary

Fine Luncheon Cuisine

at **Pine Tree Barn**

Lemon Crumb Muffins

Batter Recipe

2 c. Butter (melted)	4 c. Sugar	2 T. Lemon Juice
2 c. Sour Cream	3/4 t. Baking Soda	5 Fresh Lemons
8 Eggs	3/4 t. Salt	
6 c. Flour (we use Softex Pastry Flour)		

Sift all dry ingredients together. Grate the rind of 5 lemons and set aside. Whisk eggs and add sour cream, butter, lemon juice; whisk until smooth. Fold in the lemon rind. Fold all dry ingredients into the egg mixture. Blend well.

Streusel Recipe

1 1/4 c. Sugar	1 1/4 c. Flour	1/3 c. Softened Butter
----------------	----------------	------------------------

Sift sugar & flour together. Add softened butter, work into dry ingredients until smooth.

Lemon Glaze Recipe

1/2 c. Sugar	1/3 c. Lemon Juice
--------------	--------------------

Stir together until all of the sugar is dissolved.

Spray muffin tins, & fill with lemon muffin batter. Top with streusel. Bake at 350 for 18 to 20 minutes (325 for convection oven.) Poke muffins with a toothpick, drizzle top with lemon glaze. Remove from muffin tin, and store in airtight container. Yield: 24-30 muffins. Note: Batter can be kept up to 1 week in refrigerator.

GOURMET LUNCH SERVED DAILY 11-2:30

4374 Shreve Road Wooster, Ohio 44691 330 264 1014 PineTreeBarn.com