

Meyer Lemon Chip Mini Muffins

<http://unihomemaker.com/2013/01/03/meyer-lemon-chip-mini-muffins/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, softened
- 2/3 cup of sugar
- 1 teaspoon of homemade vanilla extract
- 2 eggs
- 2 cups of all-purpose flour
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of buttermilk
- zest of 1 meyer lemon
- 3/4 cup of miniature semisweet chocolate chips
- juice of 1 meyer lemon (mine rendered 1/4 cup)
- powdered sugar to sprinkle on top (optional)

Preparation:

Preheat the oven to 375 degrees F. Grease or line baking cups in the mini muffin pan.

Using a stand mixer (or mix by hand) cream butter and sugar. Add vanilla extract and eggs, one at a time, mixing well after each addition.

In a separate bowl, combine flour, baking soda and salt. Add to the creamed mixture alternatively with buttermilk. Fold in lemon zest and chocolate chips.

Spoon batter into the greased or lined muffin cups and bake for 10-12 minutes or until toothpick/tester inserted into the center comes out clean. Brush tops with lemon juice and dust powdered sugar on top.

Let the muffins cool for 5-7 minutes in the muffin pan before transferring them to the cooling rack.

Adapted from Taste of Home