

1. The Most Lemony of Lemon Muffins

Makes 12 Muffins

2 ½ cups flour

½ cup sugar

½ cup sesame seeds, toasted, optional

1 tablespoon baking powder

½ teaspoon salt

3 large lemons, zested and juiced

1 ¼ cup milk

½ cup vegetable oil

1 large egg

1 teaspoon vanilla

For lemon syrup:

½ cup lemon juice, from the juiced lemons (above)

½ cup sugar

Additional lemon zest to garnish, optional

Preheat oven to 375° F. Prepare a 12-cup muffin pan with liners or by greasing the cups. Whisk the flour, sugar, sesame seeds (if using), baking powder, and salt with the lemon zest. In a small bowl beat the milk, oil, egg and vanilla. Pour the wet ingredients into the dry and beat with a spoon just until smooth.

Pour into the muffin cups and bake for 20 minutes, or until a toothpick comes clean.

While baking, prepare the lemon syrup. Whisk the lemon juice and sugar together in a small saucepan and boil for about five minutes or until slightly reduced and shiny. Remove from the heat.

When the muffins come out of the oven, immediately poke a couple toothpick holes in each muffin and carefully drizzle the hot syrup over them. Let cool for at least 10 minutes in the pan to let the syrup absorb.

Muffins will keep at room temperature for up to 5 days. They can also be frozen then thawed at room temperature.

2. Lemon Bars

Crust

1 cup butter

½ cup powdered sugar

2 cups flour

Cream together and pat into a 9X13" pan. Bake for 15 minutes at 350°. Cool

Filling

4 tablespoons fresh lemon juice

4 tablespoons flour

4 beaten eggs

1 teaspoon baking powder

2 cups sugar

Mix and pour over crust. Bake for 25 minutes. Sprinkle with powdered sugar while still warm.

3. Fresh Lemon Chiffon Cake

2 cups sifted flour

1 ½ cups sugar

3 teaspoons baking powder

1 teaspoon salt

½ cup vegetable oil

7 unbeaten egg yolks

7 egg whites

Juice of 1 lemon, add water to make ¾ cup

1 teaspoon lemon extract

½ teaspoon vanilla

½ teaspoon cream of tartar

Grated rind of 1 lemon

Sift first 4 ingredients together into mixing bowl. Make a well. Add oil, egg yolks, lemon juice/water and extracts. Beat with electric mixer, medium speed for 1 minute. Fold in lemon rind. Add cream of tartar to egg whites and beat until whites form very stiff peaks. Pour egg yolk mixture gradually over beaten egg white, gently folding until blended. Do not stir. Pour into an angel food cake pan lined with wax paper on the bottom. Bake for 55 minutes at 325° then increase to 350° for 10-15 minutes. Turn pan upside down until cake is cold. Remove from pan. Cool

4. Lemon Cherry Bread

½ cup margarine, softened

1 cup sugar

1 tablespoon grated lemon rind
2 eggs
Grated rind of 1 lemon
1 ½ cups sifted flour
½ teaspoon salt
1 teaspoon baking powder

½ cup milk
½ cup chopped maraschino or
candied cherries, well drained
½ cup chopped walnuts

Cream margarine and sugar in bowl until light and fluffy. Add eggs and lemon rind. Mix well. Add sifted mixture of flour, salt and baking powder alternately with milk, mixing well after each addition. Fold in cherries and walnuts. Pour into greased and floured 4X8 inch loaf pan. Bake at 350° for 1 hour. Yields 1 loaf.

5. Lemon Cooler Cookies

1 cup shortening
½ cup brown sugar
½ cup sugar
1 egg
1 ¾ cup flour

2 teaspoons cream of tartar
½ teaspoon salt
1 teaspoon soda
1 teaspoon lemon extract
Powdered sugar

Mix in order given and chill dough. Form into balls about the size of a walnut and roll in sifted powdered sugar. Bake on a lightly greased cookie sheet at 350° for about 12 minutes.

6. English Lemon Queens

¼ cup butter
½ cup sugar
Grated rind of ½ lemon
1 teaspoon lemon juice
2 egg yolks beaten until thick
(save the whites)

Sift together:
5/8 cup flour
¼ teaspoon salt
1/8 teaspoon baking soda
2 egg whites, beaten stiff

Grease and flour 18 or more small cupcake tins. Preheat oven to 350°
Cream together the butter and sugar, stir in lemon juice and rind 2 egg yolks.
Add sifted ingredients and beat well. Fold in egg whites.
Spoon into tins, filling 2/3 full. Bake until cakes shrink slightly from the sides of cups. Yields 18 or more.

7. Lemon Angel Food Cake

1 angel food cake mix
3 ounces of lemon instant pudding mix
1 ¼ cups water

Mix cake mix and pudding mix. Add water and fold gently. Bake as directed on angel food cake mix box. Cool inverted over a plate. Remove from pan.

8. Coconut Lemon Sours

1 c. flour	1/3 c. soft butter OR margarine
1 c. light brown sugar, packed	1 tsp lemon zest
1/8 tsp salt	2 eggs, beaten
2 TB sugar	1 1/3 c. coconut
1/2 c. pecans	
1 TB lemon juice	

Preheat oven to 350 degrees.

Combine flour, sugar and salt in a bowl. Cut in butter until mixture resembles coarse meal.

Press in ungreased 8 or 9 inch square pan.

Bake 15 min.

Mix remaining ingredients and spread over baked crust.

Bake for 30 minutes.

Loosen edges while still warm then allow to cool in the pan.

9. Lemon Buttermilk Scones

2 cups all purpose flour
1/3 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
3 tablespoons unsalted butter

Finely grated zest of 2 lemons
1 egg yolk
1 cup buttermilk
1 teaspoon vanilla extract

For Lemon Glaze:

1 1/2 cups powdered sugar
1 tablespoon light corn syrup
2 tablespoons freshly squeezed lemon juice
1 tablespoon milk plus more as needed
Pinch of salt

Preheat oven to 400°

In a large bowl combine the flour, sugar, baking powder, salt and lemon zest. Whisk to combine.

In a small bowl whisk the egg yolk, buttermilk and vanilla extract together. Add the butter to the flour bowl and using a pastry blender, cut in the butter to make small pea sized pieces. Add the buttermilk mixture to the flour mixture and stir until the dough pulls together.

Lightly flour a work surface and dust your hands with flour. Transfer the dough to the work surface and knead it gently about 5 times.

Shape the dough into a ball, then flatten it into a disk that's about 3/4 of an inch thick and about 8 inches in diameter.

Cut the disk into 8 wedges of equal size. Place the wedges onto a baking sheet. Bake them for about 20 minutes or until golden. Transfer the scones to a cooling rack.

To make the lemon glaze, add the powdered sugar to a bowl. Add the corn syrup, milk, lemon juice, pinch of salt and start whisking until smooth. Add more milk until the glaze is runny but still thick. While the scones are cooling drizzle them generously with the glaze then garnish with more lemon zest.

10. Unspecified