

## Lemon Pound Cake Muffins

1/2 C butter, softened

1 C sugar

1 tsp lemon extract

½ tsp vanilla extract

1 tsp freshly grated lemon rind

1-3/4 C all-purpose flour

1/2 tsp salt

1/4 tsp baking soda

1/2 C sour cream

In a large mixing bowl, cream the butter and sugar. Add the eggs and extracts; beat well. Combine the flour, salt and baking soda; add to creamed mixture alternately with the sour cream.

Fill 12 greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

For glaze: Combine 2 cups confectioners' sugar and 3 tablespoons lemon juice. Drizzle glaze over muffins. Yield: 12 muffins.