

Almond Poppy Seed Sourdough Discard Muffins (AmyBakesBread.com)

Ingredients:

120 g. sourdough discard, about ½ c., see recipe notes
60 g. unsalted butter, melted, about ¼ c.
60 g. coconut oil, melted, about ¼ c.
220 g. granulated sugar, about 1 c. plus 2 T.
1 large egg, about 50 g.
60 g. milk, about ¼ c.
60 g. sour cream (or Greek yogurt), about ¼ c.
8 g. almond extract, about 2 t.
4 g. vanilla extract. about 1½ t.
200 g. all-purpose flour, about 1½ cc.
20 g. cornstarch, about 2 T.
10 g. baking powder, about 2 t.
7 grams salt about 1 teaspoon
22 g. poppy seeds about 2 T.

Instructions:

1. Preheat the oven to 375°F.
2. Add sourdough discard to a small bowl with melted butter and liquid coconut oil. Whisk together until mostly combined. Add the granulated sugar, egg, milk, sour cream, almond and vanilla extracts. Whisk together until completely combined. Set aside.
3. In a mixing bowl, whisk together all-purpose flour, cornstarch, baking powder, salt and poppy seeds. Pour the liquid ingredients on top of the flour mixture and stir gently a few times until thoroughly moistened. A few streaks of flour are okay.
4. Spray a 12 cup muffin tin with cooking spray or use muffin tins or paper liners. Scoop muffin batter into the muffin tins, filling the tins about 2/3 of the way full. You should have enough batter for 12 muffins.
5. Bake muffins 20-22 minutes at 375°F. Check that muffins are finished baking by inserting a toothpick into the center of one and making sure it comes out clean. Pull the muffins out of the oven and let rest for about 5 minutes in the pan before removing to a cooling rack to cool.

Notes:

- Long Fermenting Muffins: If you want to long-ferment these almond poppy seed muffins for more sourdough benefits, first make sure you are using double-acting baking powder. Mix up the batter and let it rest in the refrigerator overnight or for 24-48 hours. Then scoop and bake the muffins as directed. Preheat your oven and bake according to recipe directions straight from the refrigerator. You may need to add a couple of extra minutes of baking time to account for the colder batter.
- Storing Leftovers: These muffins freeze well in an air-tight Ziplock bag or container. Reheat in the microwave for 10-20 seconds or thaw on the countertop before enjoying.
- Sourdough Discard: In order to avoid a strong sour flavor, use sourdough discard that is no more than a day or two old – or bubbly starter that is starting to fall. If you don't mind a more pronounced sourdough flavor, you can use refrigerated discard from up to a week or two old.