AMALFI LEMON ROSEMARY MUFFINS

2 sticks of butter
2 cups sugar
4 eggs
2 lemons
3 cups flour

1 tsp ground fresh rosemary leaves
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

For glaze:
1/2 cup sugar dissolved in the juice of 2 lemons

Preheat oven to 350° F. Place paper liners into mini muffin pan. Using a vegetable peeler or lemon zester, remove the yellow skin from the two lemons; chop finely and reserve. Squeeze juice and reserve. Using a standing or hand-held mixer, beat butter and sugar until well blended. Add eggs one at a time and beat well.

In a large measuring cup or bowl, mix 1 Tablespoon of lemon zest, rosemary, flour, baking powder and salt together. Add to butter/sugar/egg mixture alternately with the milk. Pour into mini muffin pan. Bake at 350° for 15 to 20 minutes or until a cake tester comes out almost dry.

Meanwhile mix ½ cup sugar with juice from the 2 lemons. Spoon glaze over muffins, then remove from pan. If you plan to freeze muffins before serving, omit the glaze. Unglazed muffins freeze well. Makes 60 mini muffins.