



## Welcome to California and Napa Valley

### **Lemon Poppyseed Pound Cake Muffins**

*Super moist & filled with Napa Lemonade Wine flavor, poppyseeds, and touch of almonds*

- 2 to 3 large lemons, (remove 2 Tablespoons zest; 1/3 cup juice)
- 3 cups all-purpose flour
- 1-1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1-3/4 cups granulated sugar
- 1 teaspoon salt
- 2 Tablespoons poppyseeds
- 3 large eggs, lightly beaten

1-1/2 cups avocado oil  
3/4 cup light cream  
3/4 cup Lemonade Wine Cocktail or American Muscato  
1 teaspoon almond extract  
1/2 cup sliced almonds

**Lemon Syrup:**

1/3 cup fresh lemon juice  
1/4 cup Napa Lemonade Wine Cocktail or American Muscato  
2/3 cup granulated sugar  
1/4 cup Lemonade Wine Cocktail or American Muscato  
Garnish: Decorating coarse sugar as desired

- Thoroughly zest the lemons with a fine grater and set aside the zest.
- Juice the lemons; set 1/2 cup juice aside.
- Preheat oven to 350 degrees F., line 20 muffin cups with foil liners or lightly greased baking paper liners.
- Sift the flour, baking powder, baking soda, sugar, salt, and poppyseeds.
- In a separate large bowl, whisk eggs, oil, light cream, lemonade wine, and almond extract.
- Slowly, add the dry ingredients to the wet ingredients, stirring until just combined.
- Sprinkle lemon zest on top of the batter, (this stops clumping); fold the zest into the batter.
- Using a spoon or batter scoop, fill each muffin cup with batter about 2/3 full. For (If using paper liners; spray first with non-stick baking spray)
- Sprinkle sliced almonds over the center of each muffin, if desired.
- Bake muffin pan in 350-degree F. oven until the top of the muffins springs back when lightly touched, or until a toothpick inserted into the center comes out clean, about 30 minutes.

**Prepare Syrup while muffins are baking:**

- Mix 1/3 cup lemon juice, 1/4 cup lemonade wine, and 2/3 cup sugar in a medium saucepan.
- Over medium heat, bring the lemon syrup to a simmer; continue simmering until the sugar is completely dissolved. Remove from heat; set aside.
- Remove muffins from oven; cool for 5 to 10 minutes. Remove from pan. While the muffins are warm, use a toothpick to poke small holes through the top of each muffin to allow the syrup to soak in.
- Spoon and brush about one tablespoon of syrup over each muffin.
- Sprinkle muffins lightly if desired with sparkling sugar. Yield: about 23 muffins

**Recipe Inspired by:** Hennessey House, Napa California

<https://hennesseyhouse.com/>

**For More Information See:** <https://cabbi.com/recipes/lemon-pound-cake-muffins/>

**About the Recipe:** These lemon lovers' pound cake muffins use lemon zest and sweet wine in the batter, along with poppy seeds and a touch of almond flavor. The magic moisture is created with a sweet lemon syrup that drizzles over the top of each muffin, which is topped with toasted almond slices.

**Welcome to Hennessey House, Napa, California:**

Few places in the world can boast the attractions and diversity of Napa Valley. With its rich vineyard hillsides and a past firmly rooted in nineteenth century architecture and charm,

Hennessey House is an elegant 10 room Victorian home located on 0.5 acre in historic downtown Napa. Renovated in 2017, the Hennessey House Bed and Breakfast is on a beautiful ½ acre and includes lovely gardens, a relaxing patio, and off-street parking for all guests.

They are at the top of Main Street's restaurant row, walking distance to top-notch downtown eateries, the Napa Valley Wine Train, Oxbow Market, Napa Riverfront, Uptown Theatre, Napa Opera House, and downtown wine tasting rooms.

They offer a wide range of options from Hennessey House Getaway Packages including prepaid tours of the area's wineries, golfing, ballooning, and the not to be missed Wine Train excursion.

**For More Information See:** <https://hennesseyhouse.com/>