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## ***Raspberry Poppy Seed Muffins***

- 1 Cup sugar
- 1/2 Cup butter
- 4 Egg yolks
- 1 Tsp. vanilla extract
- 1 Cup sour cream
- 1/4 Cup poppy seeds
- 8 1/2 Ounces cake flour
- 1/2 Tsp. baking powder
- 1 Tsp. baking soda
- 6 Egg whites
- 1/4 Tsp. cream of tartar
- 1-2 Pint raspberries

Preheat oven to 315 degrees. Grease and flour muffin tins. Mix together butter and sugar in a mixer on second speed. Add split vanilla bean (or 1 tsp. vanilla extract) into egg yolks. Slowly add yolks, one at a time, to butter/sugar mixture. Beat until mixture is a soft lemon color. Stir in sour cream and poppy seeds. Sift the dry ingredients together and add into egg yolk mixture. In a separate bowl, beat egg whites, sugar and cream of tartar until stiff. Fold into egg yolk mixture. Gently stir in 1-2 pints of fresh raspberries. Bake in greased muffin tins for 20-25 minutes.

Makes 12-18 muffins