

Tuscan *Lemon* Muffins



Ingredients

- 1 ¾ cups all-purpose flour**
- ¾ cup granulated sugar**
- 2 ½ tsp baking powder**
- ¼ tsp salt**
- ¾ cup part-skim ricotta cheese**
- ½ cup water**
- ⅛ cup Crave Lemon Fused Olive Oil**
- 1 tbsp grated lemon zest**
- 2 tbsp fresh lemon juice**
- 1 large egg, lightly beaten**
- Cooking spray**
- 2 tbsp turbinado sugar**

Instructions

Preheat the oven to 375°. Lightly spray 12 cups of a muffin tin with cooking spray or use liners instead.

Gently spoon the flour into a measuring cup and place it into a medium size bowl. Add in the sugar, baking powder and salt and whisk to combine. Make a well in the center.

In a separate bowl combine the ricotta, water, lemon juice, lemon zest, egg and olive oil. Stir well to combine and then pour the mixture into the center of the flour mixture. Gently stir the ingredients until just combined (lumps are fine). Be careful not to overmix.

Divide the mixture evenly among the muffin cups and sprinkle the tops with the turbinado sugar.

Bake the muffins for 14-16 minutes, until a toothpick inserted into the center comes out clean. These are delicious when cooled or when eaten warm with a drizzle of honey.