

Ricotta Lemon Muffins with Olive Oil

Prep Time 20minutes - **Cook Time** 15minutes – **Servings** 12

Ingredients

Muffin Ingredients

- 1¾ cup AP flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoons salt
- ½ cup water
- ¼ cup olive oil
- ¾ cup ricotta cheese
- 1 tablespoon zested lemon
- 2 tablespoons lemon juice
- 1 large egg beaten

Lemon Glaze

- ¾ cup powdered sugar
- 1 tablespoon lemon juice freshly squeezed
- lemon zest of one lemon

Instructions

Mixing the muffins

1. Preheat oven to 425° F.
2. Prepare a 12-cup muffin pan with paper liners. Optionally, place a teaspoon of white rice in the bottom of the muffin cups then add the paper liners which helps to absorb the grease and keeps the bottom of the muffin from getting too brown.
3. In a large mixing bowl, mix the flour, sugar, baking powder, and salt
4. In another bowl mix the water, olive oil, ricotta, lemon rind, lemon juice, and the beaten egg until well combined.
5. Add the wet ingredients to the flour mixture and stir just until moistened.
6. Spoon the batter into paper-lined muffin pans about ¾ full.
7. Bake for 5 minutes at 425°F then lower the temperature to 375°F for 10-12 until the muffins are brown. These muffins do not get deep brown.
8. Let cool in the pans for about five minutes then remove to a cooling rack.

Lemon Glaze

1. Add the powdered sugar to a small bowl and use a wire whisk to break up any clumps.
2. Zest one lemon and then juice the lemon. Add 1 tablespoon of the juice to the powdered sugar along with most of the lemon zest. Reserve some of the zest to sprinkle on top of the glazed muffins. If the glaze is too thick add a small amount of lemon juice or water until it is the desired consistency.

3. Mix the glaze until it is smooth then drizzle on top of the cooled muffins and sprinkle with the reserved lemon zest.

Storing the muffins

1. Keep the cooled muffins in an airtight container for up to three days.