

LEMON RICOTTA MUFFINS

IF:Gathering, June 2021

Original Recipe from [Giada de Laurentiis](#)

*VEGETARIAN

Ingredients

- 2 cups flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup granulated sugar,
plus more for sprinkling
- 1/2 cup unsalted butter,
softened
- 1 tbsp grated lemon zest
- 1 cup ricotta cheese
- 1 egg
- 1 tbsp lemon juice
- 1/2 tsp almond extract
- 1/3 cup slivered almonds

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Line a muffin pan with paper liners, or grease the pan with nonstick cooking spray.
3. Whisk the flour, baking powder, baking soda, and salt together in a medium bowl.
4. In the bowl of an electric mixer, fitted with the paddle attachment, cream the sugar, butter, and lemon zest together until light and fluffy.
5. Add the ricotta to the mixer, followed by the egg, lemon juice, and almond extract. Beat until well blended.
6. Slowly add the dry ingredients to the mixer on the lowest speed. Beat until just combined.
7. Evenly divide the batter among the muffin tin (a large cookie scoop works well here). Sprinkle the tops of the muffins with the almonds, followed by a little bit of granulated sugar.
8. Bake the muffins until golden and cooked through, about 20 minutes.

BLESSED IS THE MAN WHO TRUSTS IN THE LORD, WHOSE TRUST IS THE LORD. HE IS LIKE A TREE PLANTED BY WATER, THAT SENDS OUT ITS ROOTS BY THE STREAM, AND DOES NOT FEAR WHEN HEAT COMES, FOR ITS LEAVES REMAIN GREEN, AND IS NOT ANXIOUS IN THE YEAR OF DROUGHT, FOR IT DOES NOT CEASE TO BEAR FRUIT.

JEREMIAH 17:7-8