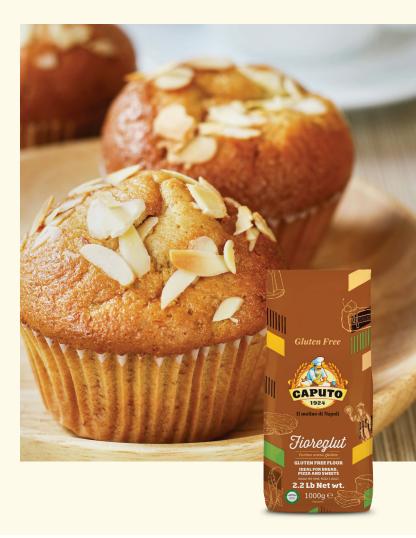
## Gluten Free Tuscan Lemon Ricotta Muffins

With a zesty lemon flavor and the creaminess of ricotta cheese, these gluten free muffins are like a trip to Tuscany without ever leaving your kitchen.

Yield: 12 muffins Prep Time: 15 min Bake Time: 20 min

## **Ingredients:**

- 13/4 cups Caputo Gluten Free Flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1.2 teaspoon salt, fine
- 1/2 cup sugar, granulated
- 1/2 cup (1 stick) unsalted butter, room temp
- 1 tablespoon lemon zest, finely grated (from 1-2 lemons)
- 1 cup whole milk ricotta cheese
- 1 egg, large
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon almond extract
- 1/3 cup thinly sliced almonds
- 1 pinch turbinado sugar (per muffin)



## **Instructions:**

- 1. Line 12 muffin cups with paper liners (or grease your muffin tin).
- 2. Preheat the oven to 350F.
- 3. Whisk together the flour, baking powder, baking soda, and salt in a medium bowl.
- 4. In a large bowl, using an electric mixer, beat the sugar, butter, and lemon zest until light and fluffy.
- 5. Add the ricotta to the sugar, butter, and lemon mixture and beat until combined.
- 6. Add the egg, lemon juice, and almond extract to the wet ingredients and beat until combined. (Do not over beat or the muffins will become cakey).
- 7. Add the dry ingredients and stir until just blended. The batter should be thick and fluffy.
- 8. Divide the batter into the muffin tins.
- 9. Sprinkle each with sliced almonds and a pinch of turbinado sugar.
- 10. Bake until the muffins become a pale golden color on top, about 20 minutes.

## Alternative cooking using silicone mini muffin pan:

- 1. Preheat the oven to 375F.
- 2. Bake for 15-16 minutes with the silicone pan on a cookie sheet.
- 3. If you like the tops more golden, turn the oven to broil and broil for one minute or so.
- 4. You will get approximately 48 mini muffins.