

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:

- 1 3/4 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.