



Lemon Ricotta & Almond Muffins

(makes 12 or 24 mini muffins)

This recipe is a combination of a few recipes, based on an Italian classic. The ricotta and almond meal give the muffins moisture and using oil rather than butter makes them a little healthier.

Ingredients:

½ cup sunflower or canola oil	1 cup raw sugar
1 egg	rind of 2 lemons
juice of 1 lemon	1 cup ricotta
60g almond meal	2 cups (220g) plain flour
½ tsp bicarb soda	½ tsp baking powder
	Icing sugar to serve

Method:

Preheat oven to 200°C fan forced

Beat oil, sugar and egg with an electric beater for a few minutes on high. (Raw sugar will not completely dissolve.)

Turn beater off and add ricotta, lemon rind and juice and almond – mix on medium speed until well combined.

Turn electric mixer to the lowest speed and slowly pour in flour, bicarb soda and baking powder. Make sure it is well mixed in. (This can also be done by hand if you prefer.)

Divide mixture among 12 muffin cases (or 24 mini-muffin cases) and bake for 15 to 10 minutes (the muffins should brown slightly on top and be firm to touch).

Remove from oven when cooked and sprinkle with a little icing sugar. They are delicious served warm.