



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Lemon Ricotta Strawberry Muffins (adapted from Mollie Katzen via Apple a Day)

Makes 12 muffins

I substituted $\frac{1}{2}$ cup whole wheat pastry flour for an equal amount of the all-purpose flour.

2 cups (9.6 ounces) all-purpose flour
1½ teaspoon baking powder
½ teaspoon salt
⅛ teaspoon baking soda
½ cup (3.5 ounces) granulated sugar
1 tablespoon lemon zest
1 cup ricotta cheese
2 large eggs
1 cup buttermilk
1 tablespoon vanilla extract
1 tablespoon lemon juice
4 tablespoons unsalted butter, melted and cooled
1½ cups strawberries, chopped

1. Heat the oven to 350°F. Spray the bottoms only of a 12-cup muffin pan with nonstick spray or line with paper liners. In a large bowl, combine the flour, baking powder, salt, and baking soda.
2. In a medium bowl, rub the lemon zest into the sugar. Whisk in the eggs, ricotta, buttermilk, vanilla, lemon juice, and butter. Pour the ricotta mixture into the flour mixture and fold until the flour is evenly dispersed but not completely mixed in. Add the strawberries and fold until the flour is moistened (some lumps are okay) and the strawberries are evenly distributed.
3. Divide the batter evenly between the muffin cups. Bake until a toothpick inserted into a muffin comes out clean, 18-22 minutes. Set the pan on a rack to cool slightly, about 5 minutes, then use a thin-bladed knife to remove the muffins from the pan.