

Raspberry Meyer Lemon Muffins

Ingredients for 12 muffins:

- 2½ cups all purpose flour
- 1 cup granulated sugar
- 1 stick unsalted butter, melted
- 2 large eggs
- ½ cup greek yogurt
- ¾ cup of milk
- 2 teaspoon vanilla
- 1 teaspoon cinnamon
- 8 oz fresh raspberries
- 2½ teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon fresh squeezed Meyer lemon
- zest of 1 Meyer lemon, finely grated, plus more strands for garnish
- Powdered sugar, for dusting



Directions:

Preheat oven to 400. Line a 12 cup muffin tin with paper liners.

Whisk together flour, sugar, baking powder, salt, cinnamon and lemon zest.

In a large mixing cup, melt butter. Add milk and yogurt and whisk in eggs, vanilla, and lemon juice and continue whisking to combine thoroughly.

Add wet ingredients to dry ingredients and mix to incorporate (a big spatula or wooden spoon works well), so there are no dry streaks.

Fold in raspberries, reserving about 12, being careful not to over-stir as this will crush the berries.

Distribute batter evenly in prepared muffin tin. Place a reserved raspberry on the top of each muffin nestling it in the batter.

Bake for about 20-25 minutes or until inserted tester comes out clean. Remove from oven and wait 10 minutes before lifting paper lined muffins from tin to cool completely.

Once cooled, garnish with extra zest if desired and sprinkle with confectioners sugar.