



Lime muffins with ricotta cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 limes
- 125 grams of ricotta cheese
- 250 grams of wheat flour
- 2 tea spoons of baking powder
- pinch of salt
- 2 eggs
- 100 grams of sugar
- 200 grams of yogurt
- 90 ml of oil (1/3 glass)
- butter to smear muffin baking tray

Instructions

1. Grate zest from 2 limes.
2. Squeeze juice from 3 limes.
3. Mix ricotta cheese with 1 table spoon of sugar and 2 table spoons of lime juice.
4. Sift flour, mix with salt and baking powder.
5. Whip eggs, sugar, yogurt, oil, lime zest and lime juice, mix it well till it becomes smooth.
6. Add flour, bit by bit.
7. Smear baking tray with butter.
8. Pour in 2/3 dough into muffin baking tray.
9. Top with 1 tea spoon of ricotta cheese into each muffin.
10. Pour in remaining dough.
11. Bake in preheated oven in 180 C degree, about 25 minutes, till golden brown.