QUEEN
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PREP: 10 min
COOK: 25 min
SERVES: 12

Tangy Ricotta Poppy Seed Muffins

Creamy ricotta and tangy yoghurt make these zesty lime poppy seed muffins tender, light and wholesome. They're perfect to pop into lunchboxes or feed your family on the weekend.

Ingredients

Muffins

2 cups (300g) self-raising flour
180g caster sugar
1 tbsp finely grated lime zest
1 1/2 tbsp poppy seeds
200g fresh ricotta
2 large eggs, lightly beaten
2 tsp Queen Natural Vanilla Extract
200g plain Greek yoghurt
1 1/2 tbsp (30ml) lime juice
100ml vegetable oil

Icing

Method - Muffins

STEP 1

Preheat oven to 180°C. Line a 12 hole capacity muffin tray with paper cases.

STEP 2

Combine the flour, sugar, lime zest and poppy seeds in a large bowl and mix to combine. Add the ricotta, egg, Vanilla Extract, yoghurt, lime juice and oil, and, using a butter knife, mix until just combined.

STEP 3

Spoon mixture into muffin cases and fill the cases ¾ full. Bake for 20–25 minute, turning half way. Transfer to a wire rack to cool completely.

Method - Icing

STEP 1

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Ingredients

1/2 cup (75g) icing sugar

3 tsp (15ml) lime juice

Method - Icing

Place the icing sugar and lime juice in a small bowl and whisk to combine.

STEP 2

With a small spoon, drizzle the icing over the muffins and finish with a sprinkle of extra poppy seeds to serve.

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