

Honey Meyer Lemon Olive Oil Muffins

<http://unihomemaker.com/2012/11/14/honey-meyer-lemon-olive-oil-muffins/>

Ingredients:

- 2 1/2 cups of all-purpose flour
- 1/2 cup of sugar
- 2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1/3 cup of organic honey
- 1/2 cup of extra virgin olive oil
- 1/2 cup of greek yogurt
- 2 eggs, lightly beaten
- zest from 1 meyer lemon
- 2 teaspoons of homemade lemon extract
- turbinado sugar for sprinkling on top

Preparation:

Preheat the oven to 350 degrees F. Line baking cups in the muffin pan.

Using a stand mixer add flour, sugar, baking powder, baking soda and salt. Mix well and set aside.

In a medium bowl combine honey, olive oil, yogurt, eggs, lemon zest and lemon extract. Whisk together until well combined.

Pour the wet ingredients into the dry ingredients. Mix until wet and dry ingredients are combined. Don't overmix.

Spoon batter into the prepared muffin pan. Each cup should be mostly full. Sprinkle turbinado sugar on top of each muffins.

Bake for 20-23 minutes or until the cake tester/toothpick inserted into the center comes out clean.

Let the muffins cool for 5-7 minutes in the muffin pan before transferring them to the cooling rack.

Adapted from Pinch My Salt