

Lemon Raspberry Muffins

Adapted from Cooking Light



2 cups all purpose flour

½ cup sugar

2 ½ tsp baking powder

½ tsp salt

1 cup vanilla yogurt (I used Greek God's Vanilla Honey yogurt)

Juice of one medium lemon

Zest of one medium lemon

½ cup canola oil

2 large eggs

¼ cup flour

1 (6oz) package fresh raspberries

3 Tbsp sugar

1 Tbsp cold butter

- Preheat oven to 375 degrees F. Combine 2 ¼ cups flour, ½ cup sugar, baking powder, and salt in a large bowl, making a well in center of mixture.
- Stir together yogurt, lemon juice, zest, oil, and eggs. Add to the dry ingredients, stirring until just moistened.
- Toss 2 tbsp flour with raspberries, fold into batter. Spoon into lightly greased 12 muffin tin pan, or into cupcake liners.
- Combine 3 Tbsp sugar with 2 Tbsp flour. Cut butter into mixture with a pastry blender or fork until crumbly. Spoon over batter in a muffin pan.
- Bake at 375 for 20-25 minutes or until lightly golden. Remove from pan to wire racks.

