



Breakfast

Raspberry Lemon Muffins

- (1/2) cup Plain Yogurt
- (3) Tbsp Vegetable Oil
- (1) Tbsp Lemon Juice
- (2) each Egg Whites
- (1/2) Tsp Lemon Extract
- (1 ½) Cups Flour
- (3/4) Cups Sugar
- (2) Tsp Baking Powder
- (1) Tsp Lemon Zest
- (1) Cup Raspberries (Frozen or Fresh)
- (2) Tbsp Coarse Sugar (for topping)

Preheat oven to 400 degrees. Line muffin tin with (12) liners. In large bowl, mix together yogurt, oil, lemon juice, egg whites, and lemon extract. In separate bowl, stir together flour, sugar, baking powder, and lemon zest. Add wet ingredients to the dry and mix until just blended. Gently stir in the raspberries. Spoon batter evenly into prepared muffin cups. Sprinkle with coarse sugar. Bake for 15-17 minutes or until tops spring back when lightly touched.