



# RICOTTA, LEMON, AND BLACKBERRY MUFFINS

Crispy on the outside, with a moist, tender, off-white interior, these muffins are a showcase for your fat summer blackberries. They love lemon, so we include lots of zest; lemon thyme, too, if you have it on hand. Some of the blackberries I get from my brother-in-law's garden are real monsters, and I have to cut them in half before adding them to the batter — feel free to do likewise. Oftentimes I'll end up with leftover ricotta cheese when I make a big Italian meal, and this is a clever way to use it up.

**1** Preheat the oven to 400°F (200°C). Butter a standard-size 12-cup muffin pan.

**2** Combine the flour, baking powder, baking soda, salt, and nutmeg in a large bowl. Mix well by hand or with a whisk.

**3** Purée the ricotta, sugar, sour cream, milk, melted butter, egg, lemon zest, and vanilla in a blender. Make a well in the dry mixture and add the liquid mixture. Stir until everything is dampened and only a few dry streaks remain. Add the blackberries and lemon thyme, if using, and fold them in with as few strokes as possible.

**4** Divide the batter evenly among the cups. Bake for 20 to 22 minutes, until the muffins are well risen and the tops feel springy to the touch and are light golden brown. Transfer the muffins to a cooling rack and cool in the pan for 5 minutes. Remove the muffins and continue to cool on the rack, bottoms facing up. Serve as is, or drizzle a little Citrus Glaze on the muffins before serving.

## MAKES 12 MUFFINS

Butter for the muffin pan

2 cups all-purpose flour

2 teaspoons baking powder

½ teaspoon baking soda

¾ teaspoon salt

¼ teaspoon ground nutmeg

1 cup ricotta cheese

1 cup sugar

½ cup sour cream

½ cup milk

5 tablespoons unsalted butter, melted

1 large egg

2–3 teaspoons freshly grated lemon zest

½ teaspoon vanilla extract

1–1¼ cups blackberries, halved if very large

1 teaspoon fresh lemon thyme (optional)

Citrus Glaze (page 289; optional)

