

LEMON RICOTTA CUPCAKES (SUGAR-FREE)

Ingredients

Frosting:

8 oz cream cheese, room temp
6 Tbsp unsalted butter, softened
1 Tbsp lemon zest
1/3 cup honey
2 tsp vanilla extract
1/8 tsp kosher salt

Cupcakes:

1/2 cup ricotta cheese
1/2 cup vegetable oil
2/3 cup honey
1 Tbsp vanilla extract
2 Tbsp lemon zest
2 large eggs plus 1 egg yolk
3/4 cup creme fraiche
2 cups all-purpose flour
2 tsp baking powder
1/4 tsp baking soda
1/2 tsp kosher salt
1 Tbsp lemon zest

Directions

1. At least 4 hours in advance, make the frosting: In a medium bowl, beat the cream cheese on medium speed until perfectly smooth, at least 3 to 4 minutes. Using a rubber spatula, scrape the bowl and add the butter and 1 Tbsp lemon zest. Add the honey, vanilla, and salt and beat well on medium speed until thoroughly combined.
2. Refrigerate the frosting for at least 4 hours (and up to 1 week) before using it to allow it to firm up.

Source: *Baking with Less Sugar* (Chang)

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Directions, cont.

3. Preheat oven to 350 degrees. Butter and flour a standard 12-cup muffin tin, spray with nonstick cooking spray, or line with paper liners.
4. In a medium bowl, whisk together the ricotta, oil, honey, vanilla, and lemon zest until well mixed. Whisk in the eggs and egg yolk until well combined. Whisk in the crème fraiche.
5. In a separate medium bowl, stir together the flour, baking powder, baking soda, and salt. Using a rubber spatula, gently fold the dry ingredients into the wet ingredients until the batter is homogenous. Be careful not to overmix.
6. Divide the batter evenly among the prepared cups of the muffin tin. Bake for 20 to 25 minutes, or until the cupcakes are pale golden brown and spring back when you press them in the center with your finger. Remove from the oven and let cool completely in the pan on a wire rack.
7. Don't attempt to frost the cupcakes while the least bit warm, or the frosting will slide off. Remove the frosting from the refrigerator and spread or pipe the cupcakes with frosting, garnishing with lemon zest if desired, and serve. Can be stored in refrigerator for up to 3 days.