



Lemon Rosemary Muffins

By Chef Veera Gaul, Ph.D.



Ingredients

1 cup sugar
4 eggs
1/3 cup sour cream
1/4 cup O&V [Rosemary EVOO](#) *
1/4 cup O&V [Lemon EVOO](#) *
1 tablespoon O&V [Lemon Vinegar](#) *
1/2 teaspoon lemon extract (optional for more lemon flavor)
1 1/2 cups all- purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons fresh lemon zest
1 1/2 tablespoons minced rosemary
Lemon Curd to serve *

Preparation

Preheat the oven to 350 F. Grease a 12-cup muffin pan or line the cups with muffin papers.

In a large bowl, with a hand mixer, beat the sugar with the eggs until light and fluffy. Add in the sour cream and beat till well incorporated.

Add both the olive oils, the lemon vinegar and the lemon extract (if using) and mix well. Add the flour, baking powder and salt till combined, but don't overmix.

Fold in the lemon zest and minced rosemary into the batter and divide evenly between the muffin tins (filling each muffin cup about 2/3 full).

Bake for 15-20 minutes until just barely beginning to brown, you don't want to overcook them.

Remove from the oven and let cool completely. Serve as follows

Slice the muffins in half vertically, brush a little Lemon EVOO on the cut sides and toast on a heated skillet on medium high heat. Slather with the lemon curd and serve

Fill a piping bag with the lemon curd, and using a round-tip nozzle, pipe lemon curd into the center of the muffin from the bottom.

Serves 12

Active time 15 minutes Total Time: 35 minutes

Notes

* The combination of [Lemon EVOO](#) and [Rosemary EVOO](#) creates delightful flavor to these muffins. You can certainly use a high quality unflavored EVOO, but the intensity of fruity and herby flavors will diminish dramatically. I also love the sweet and tart zing that the [Lemon vinegar](#) adds, but you can substitute with lemon juice if you prefer, although it will modify the flavor slightly. The Lemon Curd is available at [Oil & Vinegar Greenville](#), and is absolutely spectacular, feel free to use another high-quality lemon curd or make your own.

Categories: Dessert, Breakfast & Brunch, Sweet, Savory, Lemon Rosemary Muffins, Lemon EVOO, Rosemary EVOO, Lemon Vinegar, High Tea, Snacks & Sides, Baking, Lemon Curd.