



# GF PISTACHIO RICOTTA MUFFINS

*with Vava Vanilla*



Serving: About 6 muffins ⌚ 30 minutes

## HOT HOT HOT

**Inside Tips:** For an extra moist and flavorful muffin, let the batter rest for 5-10 minutes before baking. This allows the ingredients to fully hydrate, resulting in a softer texture and a richer pistachio taste!

## WHAT YOU NEED

### Ingredients

- 1 cup Dilettoso Vava Mix
- ½ cup ricotta cheese
- ¼ cup pistachio spread
- 1 large egg
- ¼ cup unsweetened almond milk (or milk of choice)
- 2 tbsp light olive oil (or oil of choice)
- ¼ cup crushed pistachios (for topping)

## HOW TO DO IT

1. **PREHEAT** the oven to 350°F (175°C). Line a muffin tin with six paper liners.
2. **WHISK** together the egg, ricotta, almond milk, olive oil, in a mixing bowl until smooth.
3. **ADD** the Dilettoso Vava Vanilla Mix and stir gently until just combined—do not over-mix.
4. **DIVIDE** the batter evenly into the prepared muffin cups, filling each about 1/2 full.
5. **ADD** a teaspoon of pistachio spread, then top with batter, filling each muffin cup about ¾ full.
6. **BAKE** for 18-22 minutes, or until a toothpick inserted in the center comes out clean.
7. **LET** the muffins cool in the pan for 5 minutes.
8. **DRIZZLE** some pistachio spread, then sprinkle the crushed pistachios over the top of each muffin.
9. **TRANSFER** to a wire rack to cool completely, before enjoying them with your favorite drink!

*Buon Appetito!*