

# Almond Flour Lemon Muffins

## Ingredients

3 cups almond flour  
3 teaspoons baking powder  
¼ teaspoon baking soda  
¾ cup white sugar  
2 large eggs  
½ cup plain fat-free Greek yogurt  
¼ cup unsalted butter, melted  
2 tablespoons freshly squeezed lemon juice  
1 tablespoon lemon zest

### Crumble Topping:

½ cup almond flour  
3 tablespoons brown sugar  
2 tablespoons unsalted butter, melted

## Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line 10 muffin cups with paper liners.
2. Sift almond flour, baking powder, and baking soda together into a bowl.
3. In a separate bowl, mix sugar, eggs, Greek yogurt, butter, lemon juice, and lemon zest with an electric mixer until smooth and creamy. Add flour mixture into the wet ingredients and mix until well combined – be careful not to overmix. Spoon the batter evenly between the prepared muffin cups, filling the cups all the way to the top.
4. Make the topping by mixing almond flour, brown sugar, and butter together until crumbly.
5. Bake muffins in the preheated oven for 20-25 minutes, then remove from the oven and sprinkle crumble mixture over the top. Continue baking for another 3-5 minutes until the edges are golden and a toothpick inserted into the center of one of the muffins comes out clean. Cool muffins in the pan on a wire rack for 5 minutes.