



Avocado Lime Muffins

Ingredients

- 2 cups whole wheat pastry flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 avocado
- 2 teaspoons lime zest
- 1/4 cup Fustini's [Persian Lime olive oil](#)
- 1/4 cup freshly squeezed lime juice
- about 2 tablespoons warm water (or milk, etc)

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Preheat oven to 350. Combine dry ingredients in a bowl. In a smaller bowl, combine avocado, lime juice, lime zest, and olive oil, mixing until smooth and avocado chunks are gone. Mix wet ingredients with dry, then add additional water (or other liquid) 1 tablespoon at a time until batter is moist but not runny.

Fill muffin tins 3/4 way full. Bake for 15-20 minutes.