**Lemon Raspberry Muffins**

1 c flour

½ c sugar

1 ½ tsp baking powder

¼ tsp salt

1 egg

½ c half and half cream

¼ c oil

½ tsp lemon extract

½ c frozen raspberries

Preheat oven to 400°F. In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the egg, cream, oil and extract. Stir wet ingredients into dry ingredients **just until moistened**. Batter will be lumpy. Fold in raspberries with rubber spatula. Fill greased muffin cups two-thirds full. Bake for 22-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan. Enjoy!