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## Sweet Pea and Ricotta Cupcakes – Give Peas a Chance

Yield: 12 min Total Time: 35 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/give-me-a-recipe-for-swiss-steak">https://www.recipeschoose.com/recipes/give-me-a-recipe-for-swiss-steak</a>

## **Ingredients:**

- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon dried basil crumbled
- 1/4 teaspoon salt
- 1/2 cup unsalted butter room temperature
- 1 1/2 cups sugar
- 3/4 cup peas food processed, until as smooth as possible sweet, I used frozen and defrosted peas, but fresh peas would be even better.
- 2 large eggs
- 1/2 cup ricotta cheese

## **Nutrition:**

Calories: 260 calories
Carbohydrate: 39 grams
Cholesterol: 60 milligrams

4. Fat: 10 grams5. Fiber: 1 grams6. Protein: 4 grams

7. SaturatedFat: 6 grams8. Sodium: 180 milligrams

9. Sugar: 26 grams

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