

## Gluten-Free\* Muffins

Ingredients	Weight	%
White Rice Flour	116.0 g	12.2%
Expandex <sup>®</sup> Modified Tapioca Starch	76.0 g	8.0 %
Potato Starch	98.0 g	10.3%
Sugar	101.0 g	10.7%
Baking Powder	8.8 g	0.9 %
Xanthan Gum	2.2 g	0.2 %
Salt	5.6 g	0.6%
Vegetable Oil	40.0 g	4.2 %
Low Fat Milk (cow, rice, soy, or nut)	268.0 g	28.3%
Eggs, Large	98.0 g	10.3%
Vanilla Extract	4.2 g	0.5%
Dried Cranberries <sup>†</sup>	130.0 g	13.8%
Total:		947.8 g 100.0%



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## Procedure

1. Preheat oven to 400 degrees Fahrenheit.
2. Lightly coat standard 12 cup nonstick muffin tin with vegetable spray.
3. Measure and blend all dry ingredients and make a well in the center.
4. In a separate bowl whisk together oil, milk, eggs, and vanilla. Pour into well of the dry ingredients and mix just until blended.
5. Fold in additional ingredients (desired berry or nut).
6. Spoon batter (about  $\frac{1}{4}$  cup or to the top of the muffin cup) into prepared muffin tin.
7. Top with granulated sugar (if desired).
8. Bake for 25-28 minutes or until muffin tops are golden brown.
9. Remove from oven and cool on wire rack.



\*Does not contain gluten from wheat, oats, rye or barley.