

## Ingredients

- 1 cup White Rice Flour
- $\frac{2}{3}$  cup Expandex® Modified Tapioca Starch
- $\frac{2}{3}$  cup Potato Starch
- $\frac{1}{2}$  cup Sugar
- 2- $\frac{1}{2}$  teaspoon Baking Powder
- 1 teaspoon Xanthan Gum
- 1 teaspoon Salt
  
- $\frac{1}{4}$  cup Vegetable Oil
- 1 cup Low Fat Milk (cow, rice, soy, or nut)
- 2 whole Eggs, Large
- 1 teaspoon Vanilla Extract
  
- 1 cup Dried Cranberries†



# Gluten-Free\* Muffins

## 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.

