

Gluten-Free* Pumpkin Muffin

Ingredients

- 2/3 cup Rice Flour
- 1/2 cup Expandex[®] Modified Tapioca Starch
- 1/3 cup Potato Starch
- 1 tablespoon Baking Powder
- 1 cup Solid Pack Pumpkin (Canned Pumpkin)
- 1/3 cup Canola Oil
- 2 large Eggs
- 1 tablespoon Pumpkin Pie Spice
- 1 1/4 cup Evaporated Cane Juice
- 1/2 tablespoon Baking Soda
- 1/2 tablespoon Salt
- 1 tablespoon Cinnamon
- 1/2 cup Walnuts (finely diced)

Makes 12 full-sized or 48 mini muffins.



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expandex®
MODIFIED TAPIOCA STARCH

Instructions

1. Preheat oven to 350° F.
2. Combine flours and baking powder and set aside.
3. In a separate bowl, whisk together or blend at low speed for 1 minute in mixer: pumpkin, oil, eggs, spices, sugar baking soda, and salt.
4. Combine flour and pumpkin mixtures, blend at low speed (1), for 30 seconds. Stop mixer and scrape sides of bowl and paddle. Restart mixer at low speed and mix for an additional 30 seconds.
5. Stir in walnuts by hand.
6. Coat muffin tin with cooking spray. 24-cup mini muffin tin is preferred.
7. Fill each muffin cup with 2 level teaspoons of muffin batter.
8. Bake until golden brown (14 minutes).
9. Cool muffins in pan for 5 minutes, transfer to a wire rack, and cool for 2 hours.

