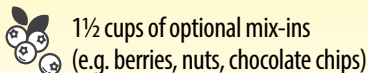
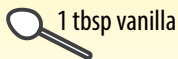
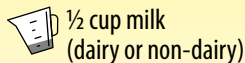
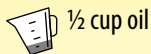


Gluten-Free Muffin Mix



1. Preheat oven to 400 degrees. Grease or line standard 12-muffin pan with paper baking cups.
2. Pour flour blend into a medium-sized bowl. Add the oil, milk, eggs and vanilla. Stir until combined.
3. Gently mix in fruit or other add-ins.
4. Pour batter evenly into muffin cups.
5. Bake for 15-20 minutes until lightly brown or a toothpick inserted comes out clean. Add a few minutes to the bake time if using frozen fruit.
6. Cool completely and enjoy! Best stored uncovered or lightly covered.

Yield: 12-15 muffins

Variations:

Blueberry muffins: add 1 ½ cups of fresh or frozen blueberries

Apple cinnamon muffins: add 1 ½ cups of chopped peeled apples and 1 tsp cinnamon

Banana muffins: add 1 cup mashed banana and ½ cup chocolate chips or raisins

