

Recipe for Gluten Free Muffins

NAME OF DISH

FROM THE KITCHEN OF
Sandi Gaertner | Fearless Dining

INGREDIENTS

MAKES 12 Muffins
PREP TIME 10 Minutes
TOTAL TIME 35 Minutes
OVEN TEMP 350° F

3 cups gluten free muffin mix
2 large eggs
3/4 cup warm water
1/3 cup light oil
1 TBSP lime zest
1 cup fresh fruit, chocolate chips, nuts
1 tsp pure vanilla extract

DIRECTIONS

Preheat the oven to 400° F. In a large bowl, add the dry ingredients.

In a smaller bowl, add your wet ingredients and whisk to blend.

Add in some of your favorite mix-ins like fruit, chocolate chips, nuts, etc.

Pour the wet ingredients into the dry ingredients and mix until just barely mixed (this will keep the muffins light & fluffy.)

Put parchment paper lined muffin papers into a muffin pan. Fill each 3/4 full with batter

Bake the muffins at 400° F for 5 minutes then decrease the baking temperature to 350° F.

Bake for 25-30 minutes until done. Test doneness by inserting a toothpick into a muffin. If the toothpick comes out clean, the muffins are done baking.

Cool on a cooling rack

