

King Arthur Baking Company Recipe for
GLUTEN FREE MUFFINS
with modifications

YOU'LL NEED

6 tablespoons of EVOO
3 large eggs (or equivalent of
egg substitute to make vegan
muffins)
1 cup coconut milk
1 teaspoon vanilla
1½ cups add-ins
1 cup Rolled Oats
1 King Arthur GF Muffin Mix

Optional to = 1½ cups (go crazy and experiment):

-berries (blackberries, raspberries, blueberries,
strawberries, pineapple chunks)
-1 Granny Smith apple (or other cooking apple)
chopped
-1 orange cut into segments
-grated orange peel from one orange
-chocolate chips
-bananas
-chopped nuts

PREHEAT oven to 375°

1 – GREASE or line a 12-cup or 6-cup muffin pan (can use parchment paper sheets to create cups)

2 – STIR together oil, eggs, vanilla and coconut milk. Add mix and whisk until smooth. Stir in rolled oats. Fold in 1½ cups of add-ins.

3 – FILL muffin cups almost full. Let batter rest for 10 minutes. Sprinkle with grain free granola (or sliced almonds) and coarse sugar.

4 – BAKE for 18 to 22 minutes until a cake tester inserted in middle of one of the center muffins comes out clean.

5 – COOL in pan at least 10 minutes before removing to cool on racks (if you can wait that long!)

For berry muffins, use blackberries and raspberries (or strawberries and blueberries), 1 Granny Smith apple, 1 orange and grated orange peel. Top with grain free granola that is full of seeds and nuts and sprinkle with coarse sugar.