

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.