

Cranberry Muffins

Yields 8

1/2 cup dried cranberries
1/2 cup Orange Juice
2 Egg
1/3 cup oil
1/3 cup apple sauce
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon xanthun gum
1 1/2 Cups GF Flour Blend



Cranberry Mini Muffins

Preheat Oven to 375. Heat orange juice and cranberries in microwave for 1 minute. Separate Eggs and beat egg whites to a soft peak, set aside. Mix Egg yolks, oil, applesauce, orange juice and sugar till will creamed. Beat in salt, baking soda, baking powder and xanthun gum. Add flour mix till well blended. Fill greased muffin pan almost full. Cook for 25 min or until lightly browned and tooth pick comes out clean in center.

Mini cranberry Muffins

(Can use proportions above to do 48 mini muffins or measurements below for a single 24 cup mini muffin pan)

1/4 cup Orange Juice
1/4 cup cranberries
1 Egg
2 1/2 Tablespoons apple sauce
1/3 cup white sugar
2 1/2 Tablespoons Canola oil

3/4 Cups GF Flour Blend
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon xanthun gum
1/4 teaspoon salt

Preheat Oven to 350. Separate Eggs and beat egg whites to a soft peak, set aside. Mix Egg yolks, oil apple sauce, orange juice and sugar till will creamed. Beat in salt, baking soda, baking powder and xanthun gum. Add flour mix till well blended. Stir in cranberries. Fill greased muffin pan almost full. Cook for 12 - 15 min or until lightly browned and tooth pick comes out clean in center.

<http://www.lincolntent.com/GFCF-Bread.html>