



Hot Cross Muffins

Makes 14 muffins

$\frac{1}{2}$ Cup Orange Juice or other citrus juice
 $\frac{3}{4}$ Cup raisins
 $\frac{2}{3}$ Cup sugar
 $\frac{1}{2}$ Cup soy milk
 $\frac{1}{3}$ Cup oil
 2 eggs (use 4 egg whites for heart healthy)
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{4}$ teaspoon allspice

1 teaspoon lemon zest
 1 teaspoon orange zest
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon cinnamon
 1 Tablespoon baking powder
 1 teaspoon xanthum gum
 2 Cup GF Flour Blend

Icing 1 cup powdered sugar 1 Tablespoon lemon juice. Mix together drizzle as a cross on muffins.

Mix raisins and orange juice heat 1 min in microwave set aside to cool

Heat oven to 400 and spray 12 cup muffin pan. + 2 in another pan. Mix together dry ingredients, mix together eggs, sugar, oil, raisins, juice and milk. Then combine with dry ingredients. Fill muffin pans and cook for 15 to 20 minutes. Cool 5 min and transfer to a rack to finish cooling.

To make mini muffins spray 2 - 24 count mini-muffin pans
cook at 375 for 12 to 15 minutes

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

