



Lemon Poppy Seed Mini-Muffins

48 mini muffins

2 Egg	1 teaspoon baking powder
1/3 cup oil	1 teaspoon xanthun gum
1/3 cup apple sauce	1 1/2 Cups GF Flour Blend
1/2 cup almond milk	1 teaspoon Lemon extract
3/4 cup white sugar	1/2 Tablespoon poppy Seeds
1/2 teaspoon salt	1/2 teaspoon lemon zest
1 teaspoon baking soda	

Preheat Oven to 350. Separate Eggs and beat egg whites to a soft peak, set aside. Mix Egg yolks, oil applesauce, almond milk and sugar till will creamed. Beat in salt, baking soda, baking powder, lemon extract, lemon zest, poppy seeds, and xanthun gum. Add flour mix till well blended. Fill greased muffin pan 3/4 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>