



Gluten-Free Pumpkin Muffins

Ingredients:

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| 1 ¼ cup white sorghum flour | 1 teaspoon ground nutmeg |
| 1 ¼ cup brown rice flour | 1 teaspoon ground cloves |
| 1/2 cup tapioca starch | 2 ¼ cup sugar |
| 2 teaspoons xanthan gum | 1 cup vegetable oil |
| ½ teaspoon salt | 4 eggs |
| 2 teaspoons baking powder | 2 cups or one 15 oz. can of
pumpkin puree |
| 1 teaspoon baking soda | |
| 1 teaspoon ground cinnamon | |

Directions

1. Preheat oven to 350 degrees
2. In a large bowl sift together sorghum flour, rice flour, tapioca starch, xanthan gum, baking powder, baking soda, and salt. Sift well!
3. In a separate bowl mix eggs, sugar, oil, cinnamon, nutmeg, & cloves.
4. Slowly add wet ingredients to the flour mixture, mix well.
5. Fill muffin cups 3/4 full and bake for approximately 18 to 20 minutes.