



## **Gluten-Free Pumpkin Muffins**

### **Ingredients:**

- |                             |  |
|-----------------------------|--|
| 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<br>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.