

GF Raspberry Muffins

<p>Equipment: Measuring cups and spoons. Wooden spoon Large bowl Scales Muffin trays Oven mitts</p>	<p>Ingredients: 5 cups gluten free plain flour 2 tbsp gluten free baking powder 1 tsp of bicarbonate of soda 2/3 cup (80g) of rice bran 1 and ½ cups of firmly packed brown sugar 3 cups rice milk 1 tsp vanilla extract 120 g Nutellex, melted 4 eggs or equivalent egg replacement 300 g frozen raspberries 2 tbsp coffee crystals</p>
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What to do:

1. Preheat oven to 200°C. Grease 32 holes in muffin trays.
2. Add flour, baking powder and bicarbonate of soda into large bowl. Stir in bran, brown sugar and combine rice milk, vanilla extract, nutellex and eggs (or egg replacement) until almost combined. Stir in raspberries.
3. Divide mixture amongst pan holes, sprinkle with coffee crystals.
4. Bake muffins for 20 minutes. Time permitting cool muffins before serving.