

Allergen Free Muffins

YIELD: TEN MUFFINS



Photo of actual product after baking.

Ingredients

DRY

- 150 g** Gluten free flour
- 30 g** Oat bran
- 60 g** Raisins
- 5 g** Baking powder
- 2.5 g** Salt

WET

- 55 g** Simple Cellulose
- 50 g** Canola oil
- 100 g** Water
- 1.5 g** Vanilla flavor
- 90 g** Light brown sugar

Instructions

Preheat oven to 375°F.

Mix Simple Cellulose, oil, water, vanilla & brown sugar.

Mix **DRY** ingredients in separate bowl, then add **WET** ingredients. Mix just until moistened. Do not over stir.

Pour into muffin cups, about 60% full.

Bake at 375°F for 16-18 minutes

Cool on wire rack.

Nutrition Facts

Serving size (57g)

Amount Per Serving
Calories 170

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 63mg	4%
Iron 1mg	6%
Potassium 30mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Product.