

Gluten Free Molasses Muffins

Combine wet ingredients separately:

1 cup molasses

1 Tbsp lemon juice

½ cup candied ginger chopped

2 free range eggs, well beaten

1 cup almond breeze milk

½ cup olive oil

Combine dry ingredients separately:

¾ cup brown sugar or succanat

3 cups Bob Mills Gluten Free Flour Mix (or Dr. Pincott's Wheat Free Flour Mix)

2 Tbsp aluminum free baking powder

1 tsp salt

2 tsp ground ginger

1 tsp cinnamon

½ tsp cloves

½ tsp baking soda

Add wet ingredients to dry ingredients, mixing together but not over mixing.

Fill 12 stick-free muffin cups. Bake at 350 degrees for 20-30 minutes on middle oven rack with tin foil covering the bottom rack.