

Pumpkin Spice Muffins (Gluten Free Recipe)

2 eggs
¼ cup olive oil
½ cup honey
¼ cup unsweetened applesauce
1 cup mashed pumpkin (canned is fine)
1 ½ cup rice flour
½ cup potato flour
1 tsp baking powder
1 tsp baking soda
2 tsp cinnamon
½ tsp allspice
½ tsp cloves
½ tsp nutmeg

Preheat oven to 350 degrees.

Beat eggs well; add honey, oil and pumpkin. Add dry ingredients and mix well. Stir in raisins and nuts. Fill paper-lined or greased muffin cups 2/3 full. Bake at 350 degrees for 20 minutes. Rotate tins once, to brown evenly.