

Gluten-Free* Pumpkin Muffin

Ingredients	Weight	%
Rice Flour	111.0g	12.1%
Expandex [®] Modified Tapioca Starch	60.0g	6.5%
Potato Starch	59.0g	6.4%
Baking Powder	4.5g	0.5%
Solid Pack Pumpkin (Canned Pumpkin)	220.0g	24.0%
Canola Oil	63.0g	6.9%
Eggs	100.0g	10.9%
Pumpkin Pie Spice	3.0g	0.3%
Evaporated Cane Juice	225.0g	24.5%
Baking Soda	2.0g	0.2%
Salt	3.0g	0.3%
Cinnamon	3.0g	0.3%
Walnuts (finely diced)	65.0g	7.1%
Total	918.5g	100.0%

Makes 12 full-sized or 48 mini muffins.



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Procedure

1. Preheat oven to 350° F.
2. Combine flours and baking powder and set aside.
3. In a separate bowl, whisk together or blend at low speed for 1 minute in mixer: pumpkin, oil, eggs, spices, sugar baking soda, and salt.
4. Combine flour and pumpkin mixtures, blend at low speed (1), for 30 seconds. Stop mixer and scrape sides of bowl and paddle. Restart mixer at low speed and mix for an additional 30 seconds.
5. Stir in walnuts by hand.
6. Coat muffin tin with cooking spray. 24-cup mini muffin tin is preferred.
7. Using size 60 baking scoop (2 teaspoons), fill scoop to level and dispense into muffin tin.
8. Bake until golden brown (14 minutes).
9. Cool muffins in pan for 5 minutes, transfer to a wire rack, and cool for 2 hours.



*Does not contain gluten from wheat, oats, rye or barley.