

Berry-Blue Blueberry Muffins {Gluten Free, Dairy Free}

recipe from: The Mixing Bowl Diary

1 cup blueberries {I actually used frozen and it worked fine}
2 cups + 1 tablespoon Gluten Free All Purpose Flour {I used a brown rice mix}
2/3 cup granulated sugar
3/4 teaspoon xanthan gum
1 tablespoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup milk {any kind}
1/2 cup oil
2 eggs
1/2 teaspoon vanilla extract
1 cup Blueberry Pie Filling {Lucky Leaf Brand is Gluten Free}

Preheat oven to 350°. Grease muffin pan with cooking spray.

In a small bowl {or plastic bag} combine the blueberries and 1 tablespoon of flour. Mix to coat and set aside.

In a mixing bowl: combine 2 cups flour, sugar, xanthan gum, baking powder, baking soda and salt.

In a separate bowl: combine milk and oil. Beat in the eggs. Stir in vanilla

Combine flour mixture and milk mixture together. Stir just until combined

Add the blueberry pie filling and stir until incorporated. The batter will turn a lovely purple/blue.

Finally, add in the blueberries and gently fold them into the batter.

Pour the batter into the prepared muffin pans.

Bake 18mins for regular muffins. 8-10 for mini muffins.

*note: reserve the remaining pie filling by scooping it into 1/2 cup portions and freezing them for your next batch. Want a mess free storage idea? Scoop the 1/2 cup portions into muffin liners, then place them into zip lock bags in the freezer. Next time, just pull out 2 muffin liners worth of pie filling and you are ready to go!