



A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



GF GF BLUEBERRY MUFFINS

- 1/2 cup butter flavored Crisco
- 1 cup sugar
- 2 eggs
- 1/2 cup soy milk
- 1 tsp vanilla
- 2 cups GF all purpose flour mix
- 1 tsp xanthan gum
- 2 Tbsp Baking Powder
- 1/2 tsp salt
- 1 cup Blueberries
- Raw sugar (optional)

Directions

Preheat oven to 375 Degrees F.

In a bowl mix Flour, xanthan gum, baking powder, and salt. Set aside.

Cream together Crisco and sugar in mixer. Add eggs, vanilla, and milk. Beat until mixed well.

Add Flour mixture. Mix until incorporated.

Fold in blueberries.

Line Muffin tin with cupcake liners or grease and flour with gf flour.

Fill Muffin Tins 2/3 of the way full.

Sprinkle with raw sugar (optional)

Bake for 20-25 minutes

Makes 1 dozen muffins