

GLUTEN-FREE SWEET POTATO MUFFIN MIX

This package weighs 0.75 lb and makes about 6 muffins

These delicious muffins taste great with cream cheese and a cup of hot tea.

1/2 cup milk

1 pkg Gluten-free Muffin Mix

6 T unsalted butter

1 large egg

- ❖ Preheat oven to 350.
- ❖ Have all ingredients at room temperature.
- ❖ Measure milk and set aside.
- ❖ Melt butter.
- ❖ Put muffin mix in a medium sized mixing bowl, make a well in the center and add the egg, milk and melted butter.



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- ❖ Stir until well combined, but don't over-mix. Let batter rest while you grease a 6-cup muffin tin.
- ❖ Fill muffin cups using all the batter, they should be filled to the top.
- ❖ Bake in upper half of oven until golden brown and tops are set, 12-15 minutes. Be careful not to over-bake these muffins or they will be too dry.
- ❖ Transfer muffins to a cooling rack (or, if you can't wait, eat them hot out of the oven!)

