

Sue's Lemon Cranberry Muffins

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| 1 ½ cup | brown rice flour |
| ¼ cup | white rice flour |
| 2 tbsp | tapioca starch |
| 2 tbsp | potato starch |
| 1/3 cup | powdered buttermilk |
| 1/3 cup | ground almonds |
| 1 tbsp | baking powder |
| 1 ½ tsp | baking soda |
| 1 tsp | salt |
| 3 | eggs |
| 2 tbsp | egg whites |
| ½ cup | white sugar |
| ½ cup | applesauce |
| ¼ cup | chopped craisins |
| 1 | lemon, zest and juice |
| 1 tbsp | vanilla |
| ¼ cup | water |
| ¼ cup | oil |

Mix together dry ingredients.

Put all other ingredients in the mixer, except the oil.

Mix wet ingredients till well blended.

Add dry ingredients and mix till batter is well combined and smooth.

Add oil, mix well.

Scoop out muffins, bake at 350° for 18 to 20 mins.

Makes 24 muffins.