

Gluten-Free Blueberry Muffins

Topping Ingredients:

4 eggs
1 c. vegetable oil
2 c. sugar
2 c. sour cream
4 c. gluten-free 1 to 1 baking flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
2 c. fresh or frozen blueberries

Directions:

Line a muffin pan with paper liners or spray thoroughly with non-stick cooking spray.

Mix eggs, sugar, oil, and sour cream. Using a separate, larger bowl, combine gluten-free flour, baking powder, baking soda, and salt. Stir in blueberries. Add egg mixture to flour mixture. Mix until just combined. Be sure not to over-mix.

Fill muffin cups 3/4 full. Bake at 357°F for 30 minutes.