



Montana Gluten Free Processors

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## Gluten Free Orange Craisin Muffins

### Ingredients:

3 cups Montana Gluten Free All Purpose Baking Mix\*  
1 tsp orange zest  
½ cup orange juice (freshly squeezed)  
½ cup oil  
½ cup raw cane sugar  
½ cup Stevia (sugar substitute)  
10 oz almond milk (more if needed)  
2 Tbsp golden flax OR 1 egg  
2 tsp vanilla  
1 ½ tsp baking powder  
½ tsp baking soda  
½ to 1 cup Craisins (dried cranberries)

### Topping Ingredients:

2 Tbsp Montana Gluten Free Raw Oatmeal  
1 Tbsp Montana Gluten Free All Purpose Baking Mix\*  
2 Tbsp raw cane sugar  
1 Tbsp butter  
2 Tbsp sliced almonds

### Directions:

- Mix Topping ingredients (minus almonds) in mixer 1 minute. Stir in almonds, set aside.
- Mix sugar, Stevia, orange juice, orange zest, oil, vanilla, almond milk, and flax (or egg) in mixer.
- Mix for 1 minute on high.
- Sift All Purpose Baking Mix, baking powder, and soda.
- Spoon dry mixture into liquid mixture. Mix on high 2 minutes.
- Add Craisins and mix until combined.
- Spoon batter into greased muffin tins and use a wet spatula to smooth muffin tops.
- Top each muffin with 1 tsp of Topping mixture.
- Bake in 350° F oven for 25-30 minutes.

*Makes 1 ½ to 2 dozen delicious Gluten Free Muffins.*

*\* Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix.*