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Timtana Spice Muffins

Adapted from Epicurious Gourmet November 1997
by Linda Simon – Kitchen Therapy

Ingredients:

2 cups Montana Gluten Free Timtana Flour	½ tsp ginger
½ cup oil	¼ tsp ground cloves
¾ cup canned pumpkin	1/8 tsp freshly grated nutmeg
¼ cup buttermilk	½ tsp salt
2 large eggs	¼ tsp baking soda
3 tablespoons molasses	¾ cup dark brown sugar
1 tsp xanthan gum	¾ cup chopped dates (about 4 oz.)
1 ½ tsp baking powder	¾ cup chopped walnuts
1 tsp cinnamon	

Directions:

- Preheat oven to 400° F.
- In a medium bowl, whisk oil, pumpkin, buttermilk, eggs, and molasses.
- In a large bowl, whisk Timtana flour, xanthan gum, baking powder, spices, salt, baking soda, and brown sugar.
- Add liquid ingredients and mix thoroughly.
- Add dates and walnuts, combine well.
- Allow to rest for 10 minutes so the xanthan gum can hydrate.
- Divide equally into 12 muffin papers.
- Bake for 20 minutes.
- Turn heat down to 350 and bake 10 more minutes.

Yields 12 muffins.