

Berry Nice Gluten Free Muffins by Sanitarium

INGREDIENTS

- 1¼ cup gluten free flour
- 1½ teaspoons gluten free baking powder
- ½ teaspoon cinnamon
- ½ cup caster sugar
- 6 Gluten Free Weet-Bix biscuits, finely crushed
- 1 cup frozen raspberries
- 1 cup frozen blueberries
- 1 egg, lightly beaten
- 1 cup So Good Regular
- 3 tbsp. light olive oil spread, melted



METHOD

1. Sift flour, baking powder and cinnamon into a large bowl.
2. Stir through sugar, crushed Gluten Free Weet-Bix biscuits and berries.
3. Combine egg, So Good Regular and light olive oil spread.
4. Add liquid ingredients to dry ingredients, stirring gently until just combined.
5. Spoon mixture into lightly greased muffin tins.
6. Bake in a moderately hot oven, 190C, for 30 minutes.