

Gluten Free Muffins

- 1 package of King Arthur Gluten Free Muffin Mix
- 6 tbsp of butter (melted) or oil
- 3 eggs
- 3/4 cup of coconut milk
- 1 ripe banana, mashed
- 1 1/4 cup of blueberries, raspberries, strawberries (sliced) and/or blackberries, or whatever you love in a muffin
- Large grain/coarse, premium cane sugar

Preheat oven to 365 degrees. Line a 12 cup standard muffin pan with paper liners or grease each cup. Stir together melted butter or oil, eggs and mix. Using electric beater, beat in milk 1/4 cup at a time, being sure to scrape the bowl several times. Beat until batter thickens, about 1 min. Add in banana and fruit/add ins.

Add mix to muffin cups, filling until almost full. Sprinkle with coarse sugar.

Bake 18-22 minutes, remove from oven and cool for 5 minutes before serving.