



Pumpkin Muffins (GFCF)

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- 4 Cups Gluten Free Pancake Mix (I used Bob's Red Mill Brand)
- 2/3 cup quick or old fashioned oats
- 2/3 cup granulated sugar
- 1 tsp cinnamon
- 1 cup raisins (optional)
- 1 can (30 oz) Libby's Easy Pumpkin Pie Mix
- 3 large eggs
- 1/4 cup milk (I used almond)
- Streusel Topping (See Below)

Preheat oven to 400 degrees.

Paper line or grease 24 muffin cups

Combine pancake mix, oats, sugar, and cinnamon (raisins optional) in a large bowl.

Combine the Pumpkin Pie Mix, milk and eggs in a separate bowl.

Stir Pumpkin mix into oat mix just until moistened.

Spoon batter into prepared muffin cups filling 3/4 of the way full.

Sprinkle with streusel topping.

Bake for 14-16 minutes of until wooden pick inserted in center comes out clean. Remove from pans to wire rack, cool slightly and serve warm.

Streusel Topping

- 3 tbsp White Sorghum flour, or rice flour
- 3 tbsp Brown Sugar
- 3/4 tsp cinnamon
- 2 TBSP Butter Flavored Crisco, or Dairy Free margarine.

In small bowl mix together all ingredients. Cut in butter with a fork or pastry blender. Mix until crumbly.