

Strawberry Shortcake Muffins

Ingredients:

- 1 cup gluten free flour
- 1/2 tsp xanthan gum
- 1 tsp baking powder
- 1/3 cup sugar
- 1/4 cup cold non-dairy butter
- 1/2 cup almond milk
- 1 large egg
- 1 tsp vanilla extract
- 3/4 cup fresh strawberries, diced



Directions:

Preheat oven to 350 F. Spray 6 cups in a muffin tin with non-stick spray.

In a large bowl, mix together the flour, gum, baking powder, and sugar. Cut in the butter with a pastry blender. In another bowl, mix together the milk, egg, and vanilla. Dump the wet ingredients into the dry and mix by hand until just incorporated. Gently fold in the strawberries.

Scoop batter and fill prepared muffin tin cups. Bake for 25 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Cool in muffin tins for 10 minutes, then transfer to a wire rack to cool completely.