



GLUTEN-FREE

Farmhouse Blackberry Muffins

36 cookies | 45 minutes

Ingredients: Oat Strudel Topping

- 1/4 cup melted ghee or butter
- 1/4 cup certified gluten-free rolled oats
- 1/4 cup coconut sugar or dark brown sugar
- 1/8 tsp. cloves

Ingredients: Muffins

- 1 1/4 cup milk
- 1 cup certified gluten-free rolled oats
- 1 cup gluten-free all-purpose flour blend
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup granulated sugar
- 2 eggs
- 1/4 cup melted butter or ghee
- 2 Tbsp. maple syrup
- 1 tsp. vanilla extract
- 1 cup blackberries (thawed and drained if using frozen)



INSTRUCTIONS:

1. Preheat Oven to 400°F
2. Make strudel topping: melt butter in a pan on the stove over low heat. Add oats, coconut sugar (or brown sugar), and ground cloves. Stir to combine and set aside.
3. Soak oats for muffins in the milk and let sit at room temperature for 20 minutes.
4. In large bowl, combine gluten-free flour blend, baking powder, cinnamon, baking soda, and salt. In a small bowl, cream together the melted butter or ghee, sugar, eggs, maple syrup, and vanilla. Add the egg mixture and the soaked oats to the flour mixture and stir to combine. Gently fold in blackberries.
5. Prepare 12 muffins cups and divide batter evenly. Sprinkle with topping
6. Bake 20-24 minutes. Remove from oven and let cool for 15 minutes before removing from pan.