



Gluten-Free Oatmeal Mini-Muffins

INGREDIENTS

2/3 cup milk
1 cup oats (old-fashioned)

1/2 cup canola oil *
1/3 cup brown sugar
1 egg

1 cup oat flour
1 1/4 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1/3 cup raisins

* To reduce fat content use 1/4 cup canola oil and 1/4 cup applesauce

DIRECTIONS

1. Mix together milk and oats and let set for 15 - 30 minutes.
2. Sift together the oat flour, baking powder, salt, and cinnamon in small bowl. In a medium sized bowl whisk egg, then add canola oil, applesauce, and brown sugar. Whisk until blended. Add the oat/milk mixture to the oil/sugar/egg mixture. Combine dry and wet ingredients; folding gently. Add raisins. Using 1/8 cup scoop, place batter into greased mini-muffins pans.
3. Bake at 375 degrees F. 12-14 minutes. Makes 24 to 26 mini-muffins.

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