

Patty Up[®] Gluten Free Muffins

¾ cup *Patty Up*[®] (1 pack)
2 eggs
½ cup water
2 TBS oil
1 cup Cassava (yucca) flour
1 cup sugar (or sugar substitute of choice)
½ tsp. baking powder
½ tsp baking soda
½ tsp salt
¼ tsp. Vanilla extract
½ tsp Almond extract

1 cup fresh blueberries

Mix all ingredients (except for the blueberries) in a bowl. Stir in blueberries and drop in *well-oiled* small cupcake pans (fill any tin about half full). Bake 375° till firm (about 10 minutes depending on size of muffin). Cool and enjoy. May be frozen up to 3 months.

When ready to serve, top with Lemon Curd and Sour cream mixed together in equal portions, then add a little heavy whipping cream.

Burrís Country Kitchen™
717.367.7339
www.burriscountrykitchen.com
email: sales@burriscountrykitchen.com