



THE J.M. SMUCKER Co

Gluten Free Sherwood™ Sourdough Muffins

Prep Time Cook Time Serves Difficulty

10 mins 25 mins 12 N/A

Ingredients

- 1 3/4 cups buttermilk
- 1/2 cup [Sherwood™ Gluten Free Sourdough Starter](#)
- 2 eggs
- 1/3 cup butter, melted
- 1 tsp vanilla
- 2 cups Robin Hood® Gluten Free All Purpose Flour Blend

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- 1/2 cup sugar
- 2 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp cinnamon
- 1/4 tsp salt
- 1/2 cup dried cranberries
- 1/2 cup toasted walnuts
- SUGAR IN THE RAW™ for sprinkling, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Line 12 muffin pans with paper liners.

Step 2:

Whisk buttermilk, starter, eggs, melted butter and vanilla in a large bowl. Combine flour blend, sugar, baking powder, baking soda, cinnamon and salt in a separate large bowl.

Step 3:

Stir flour mixture into buttermilk mixture. Fold in cranberries and walnuts. Pour into prepared pans.

Bake 22-25 minutes, or until toothpick inserted comes out clean.

Images

