



PEPPERONI PIZZA MUFFINS

Angela Litzinger @ angelaskitchen.com

EACH BATCH MAKES 12 MUFFINS.

INGREDIENTS	X1	X2	X3	X4
Sorghum flour	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Potato starch or corn starch	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Tapioca starch/flour	1/2 cup	1 cup	1 1/2 cups	2 cups
Gluten free baking powder	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons
Italian seasoning	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons
Xanthan or guar gum	1 1/2 teaspoons	1 tablespoons	1 1/2 tablespoons	2 tablespoons
Salt	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Ground black pepper	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Large eggs (or 2 T ground golden flax + 3 T HOT water stirred until thickened, plus 1/4 t more baking powder per each egg replaced)	2	4	6	8
Gluten free pizza sauce	1/2 cup	1 cup	1 1/2 cups	2 cups
Mild flavored olive oil	1/2 cup	1 cup	1 1/2 cups	2 cups
Plain unsweetened gluten & dairy free milk substitute	1/2 cup	1 cup	1 1/2 cups	2 cups
Mini or chopped gluten free pepperoni	1 cup	2 cups	3 cups	4 cups
Shredded gluten & dairy free cheese substitute, optional, divided	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups

Preheat oven to 350 degrees F. Oil muffin tin and set aside.

Whisk together sorghum flour, potato or corn starch, tapioca starch, baking powder, Italian seasoning, xanthan or guar gum, salt, and black pepper in mixing bowl.

Mix together eggs, pizza sauce, olive oil and milk substitute and add to dry ingredients. Mix together until well blended.

Fold in pepperoni and 1/2 cup of the shredded cheese substitute per batch into batter. Divide each batch of batter into a 12-muffin muffin tin.

Bake in preheated 350 degree F oven for 25 minutes or until they test done with a toothpick. Turn off oven. Dividing between muffins, top muffins with remaining shredded cheese, if using. Put back in warm oven for 2 minutes until cheese substitute is melted. Remove from oven and place muffins onto cooling rack after taking out of baking tin.

To freeze: Allow to completely cool, then place muffins in a freezer safe container or freezer bag. Remove as much air as possible, seal, label, and freeze.

To serve: Thaw. Eat at room temperature or warm through.