



# Noreen's Kitchen

## Gluten Free Corn Muffins

### Ingredients

1/2 cup (1 stick) butter, melted  
2/3 cup granulated sugar  
2 eggs  
1 cup buttermilk  
1 cup gluten free flour blend

1 cup cornmeal  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon xanthan gum

### Step by Step Instructions

Preheat oven to 375 degrees.

Prepare a standard muffin tin with vegetable oil spray or cupcake liners.

Combine flour blend, corn meal, salt, baking powder and xanthan gum in a bowl until well blended. Set aside.

Combine melted butter and sugar and stir well.

Add eggs and mix until smooth.

Add buttermilk and mix until completely blended.

Add dry ingredients to wet ingredients and stir well to form a batter.

Spoon or scoop batter into muffin tin. This will make 12 muffins.

Bake for 20 to 25 minutes or until the tops are cracked and lightly browned and a toothpick inserted in the center of a muffin comes out clean.

Remove from oven and allow to cool in the pan for about five minutes.

Remove from muffin tin and allow to cool slightly before serving.

Serve with butter and honey! You will never know these are gluten free!

## **Enjoy!**

