

Gluten-Free Banana Cranberry Muffins or Loaf

12 cup muffin tin or 9x5 inch loaf pan, lightly greased

Ingredients

1 cup	Sorghum flour
1/3 cup	Quinoa flour
1/3 cup	Tapioca starch
1/4 cup	Xylitol
1 tsp.	Xanthum gum
1 tbsp.	Gluten free baking powder
1 tsp.	Baking soda
1/4 tsp.	Sea salt
2	Eggs or egg replacer
1 1/4 cup	Mashed banana [about 3]
1/4 cup	Nut oil
1 tsp.	Cider vinegar
3/4 cup	Dried cranberries



Directions

1. Preheat the oven to 350 degrees.
2. In a large bowl combine sorghum flour, quinoa flour, tapioca starch, xylitol, xanthum gum, baking powder, baking soda, and salt. Mix well and set aside.
3. In a separate bowl, using an electric mixer, beat eggs, banana, oil, and vinegar until combined. Add dry ingredients and mix just until combined. Stir in cranberries.

For Muffins

4. Spoon batter evenly into each cup of prepared muffin tin. Let stand for 30 minutes. Bake in 350 degree oven for 18 to 20 minutes, or until firm to the touch. Remove from the pan immediately and let cool completely on a rack.

For a Loaf

4. Spoon batter into prepared loaf pan. Let stand for 30 minutes. Bake at 350 degree oven for 55 to 65 minutes, or until a cake tester inserted in the center comes out clean. Let cool in the pan on a rack for 10 minutes. Remove from the pan and let cool completely on a rack.