

Grain-Free Cranberry Orange Muffins

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free

Yield: 12 muffins

Ingredients

Muffin:

- ¾ cup to 1 cup full-fat coconut milk or regular milk
- 1 Tablespoon white vinegar or coconut vinegar
- ¾ cup organic sugar (or equal parts coconut sugar/granulated maple sugar mixed)
- ¼ cup packed brown sugar
- ½ cup butter, or ghee or vegan alternative, softened
- 2 egg yolks
- 1 ½ teaspoons orange juice
- Zest of one large orange (two if you love orange flavor!)
- 1½ cups Otto's Naturals Cassava Flour
- 1 teaspoon Otto's Naturals Grain-Free Baking Powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 2 egg whites, beaten to stiff peaks
- 1 ½ cups cranberries (we used frozen!)

Glaze:

- 3 ½ Tablespoons orange juice
- 1 cup powdered sugar

Instructions

- 1. Preheat oven to 350°F. Prepare a muffin pan with liners.
- 2. In a small bowl, combine milk and vinegar. Stir and let sit for 5-10 minutes.
- 3. In a large bowl, cream together the sugar, vanilla and butter, until fluffy. Add in the egg yolks and mix thoroughly. Stir in orange juice and zest.
- 4. In a separate bowl, combine cassava flour, baking powder, baking soda, cinnamon, and salt.

- 5. Slowly add milk mixture and flour mixture to the large bowl of creamed butter and sugar. Once thoroughly mixed, stir in cranberries.
- 6. Gently fold in the beaten egg whites.
- 7. Fill muffin pan and bake for about 30-35 minutes. Cool completely.
- 8. Whisk together glaze ingredients. Drizzle over muffins and enjoy!