Gluten Free Rhubarb Almond Muffins

Number of Servings: 12

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

Muffin
1/2 cup plain greek yogurt (Greek Gods is my favorite)
1/4 cup grape seed oil
1 large free range egg
1 cup Bob's Red Mill 1 to 1 gluten free flour
1/3 cup Bob's Red Mill fine grind almond flour
1 cup diced rhubarb, fresh or frozen
2/3 cup sucanat or coconut palm sugar
1/2 tsp baking soda
1/4 tsp fine sea salt

Topping
1/4 cup sucanat or coconut palm sugar or unrefined muscovado brown sugar
1/4 cup sliced almonds
1 tsp cinnamon
1 Tbsp melted butter or coconut oil for dairy free

Instructions

In a stand mixer with paddle attachment or large bowl with a whisk combine the yogurt, egg and oil. Cream until well blended.

In another bowl combine all dry ingredients together, mix well to blend so you know that baking soda is well incorporated throughout the flour mix.

Add the dry mix to the wet ingredients and blend well, then add the diced rhubarb and mix until incorporated throughout the batter.

Place unbleached muffin papers into a 12 cup muffin pan. Scoop batter in each until to 2/3 full.

In a small bowl, blend all topping ingredients together. Sprinkle each muffin with the topping mixture, about 2 tsp per muffin.

Bake in a pre-heated oven at 350 degrees for 30 minutes