

Pineapple Muffins

Recipe By *Dina Gunzberg*



Cooking and Prep:  45
m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: KosherScoop.com

This Gluten-Free Pineapple Muffins recipe originally appeared in *Kosher Inspired Magazine*, a product of *Mishpacha Magazine*. Enjoy!

Ingredients (7)

Main ingredients

- 4 eggs
- 1/2 cup sugar
- 1/2 cup oil
- 1/2 cup potato starch
- 2 teaspoons vanilla sugar

1 teaspoon **Haddar Baking Powder**

1 (28 fl. oz.) can **Gefen Crushed Pineapple**, drained

Start Cooking

Make the Muffins

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, beat eggs with sugar until creamy yellow color. Add remaining ingredients in the order they appear and mix well. Stir in crushed pineapple by hand and spoon into prepared lined muffin tins.
3. Bake for half an hour until browning slightly around the edges.