

Gluten Free Apple Cinnamon Crumb Muffins

Recipe By *Esty Wolbe*



Cooking and Prep:  30
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Serves:  8

Contains:  

Preference: Parve

Moist and delicious gluten-free apple-cinnamon muffins with a crumb topping.

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Kosher.com

Exclusive

Ingredients (14)

Batter

- 2 eggs
- 1/4 cup sugar
- 2 tablespoons brown sugar
- 1/4 cup oil

- 2 tablespoons Gefen Coconut Milk
- 3/4 cup Gefen Unsweetened Applesauce
- 1 teaspoon cinnamon
- 1 teaspoon Pesach baking powder
- 2 cups Gefen Almond Flour
- 3 tablespoons tapioca starch

Crumb topping

- 1/4 cup sugar
 - 1/4 cup oil
 - 1/2 cup Gefen Almond Flour
 - 1/2 teaspoon cinnamon
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Start Cooking

Prepare the Muffins

Makes 28 mini muffins

1. Preheat oven to 350 degrees Fahrenheit.
2. Whip the eggs and sugars. Add remaining wet ingredients and mix well.
3. Add dry ingredients and mix until uniformly incorporated. Scoop into sprayed mini muffin pan.
4. In a separate bowl, mix crumb ingredients together. Sprinkle over each portion of batter.
5. Bake 15–18 minutes. Cool completely.

Variation:

If using full-size muffin tins, this recipe will make 14 muffins. Bake at 350 degrees Fahrenheit for 25–30 minutes.