

Directions for use: [adjust to suit your needs]

Yield 10 Cupcake size, or 5 Jumbo Muffins

NOTE* DO NOT OVERMIX!

1 Package **GLUTEN FREE** Muffin Mix

1 Whole Egg

1/4 Cup Vegetable Oil

1/2 Cup Water

Pre-heat oven to 400 Degrees F.

Grease or paper line, muffin pans.

Whisk Eggs, Oil, and Water in mixing bowl.

Stir in 1 Package [1 LB.] **GLUTEN FREE** Muffin Mix

Add Carrots, Nuts, and Raisins

Fill Muffin Pans $\frac{3}{4}$ full.

Bake, 15-20 Minutes until firm to touch.

Butter and Enjoy!

NOTE: This **GLUTEN FREE** Muffin Mix is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate.

We certify that these statements are true and accurate to the best of our knowledge and ability.
Contains Soy products

GLUTEN FREE MUFFIN MIX



**ENDLESS MOUNTAIN
MUFFIN MAN**

NET WEIGHT 1 lb. [454 gr]

HARVEST MUFFINS

1 Cup Grated Carrots

½ Cup Chopped Nuts

½ Cup Raisins

½ Cup Sour Cream [Optional]

Add ¼ Teaspoon of each spice to the **GLUTEN FREE** Muffin Mix before blending with liquid ingredients;

Cinnamon, Nutmeg

INGREDIENTS :

Rice Flour, Corn Starch, Tapioca Dextrin, Sugar, Vegetable Shortening [Soy Bean & Cotton Seed Oil], Salt, Baking Powder, Xanthan Gum, Natural Flavors.

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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Manufactured by;
JW International Corp.
221 JWI Corp. Road
Gillett, PA 16925-8825

BLUEBERRY MUFFINS

2 Cups Frozen or Fresh Blueberries

¼ Teaspoon Orange Zest

Lightly coat Frozen Blueberries with 1 tablespoon Corn Starch while Blueberries are still frozen. This will keep the color from bleeding out into the muffin batter and turning it blue. Add Orange Zest to Muffin Mix before incorporating with the liquid ingredients. Mix the Muffin Batter and carefully fold in the Frozen Blueberries.

Handle and bake as per the directions above.

RAISIN NUT MUFFINS

1/2 Cup of Raisins and 1/2 Cup of Nuts

Prepare **GLUTEN FREE** Muffin Mix as directed. Add the Raisins and Nuts. Fill the muffin pans nearly to the top and handle as per instructions for muffins.

For one loaf of Raisin Nut Bread, Place all the batter in a greased 3x4x9 greased loaf pan and bake at 350 Degrees F for 45 minutes, or until set.

Delicious with Baked Beans!.

APPLE SPICE MUFFINS

1 Cup Diced Apples [Any Variety]

2 Tablespoons Honey

Add 1/4 Teaspoon of each spice to the **GLUTEN FREE** Muffin Mix before blending with liquid ingredients; Cinnamon, Nutmeg

Add Honey to liquid ingredients, stir in **GLUTEN FREE** Muffin Mix, Fold in Apples and mix just to incorporate. Process and bake as per directions above. NOTE: These Muffins are great when topped with Crushed Nuts prior to baking.

FRUIT COBLER

Prepare Muffin Batter as for Apple Spice Muffins but omit adding the Chopped Apples. Instead you can spread 1/2 the Muffin Batter in the bottom of a greased 9 x 13 inch cake pan and top the batter with 2 Cups of sliced fruit [Apples, Peaches, Blueberries].

Top the Fruit slices with the remainder of the Muffin Batter and carefully spread to an even appearance. Combine the following and sprinkle over the Muffin Batter;

1/4 Cup Butter, 1/4 Cup Brown Sugar, 1/2 Cup **GLUTEN FREE FLOUR**. Bake at 350 Degrees F. for 45-50 Minutes or until set. Serve warm. YUM!

CHOCOLATE CHUNK MUFFINS

1/2 Cup Cocoa

1/4 Cup Confectionary Sugar
1/8 Teaspoon Baking Soda

Dry blend these 3 ingredients and add to the dry **GLUTEN FREE** Muffin Mix. Increase the required Water to 3/4 Cup and mix as per directions above. Add and fold in to batter;
2 Cups Large Chocolate Chips

Process and bake as per directions above.
Delicious!

PUMPKIN WALNUT MUFFINS

1 and 1/2, Cups Canned Pumpkin

Add to Liquid Ingredients.

Add 1/4 Teaspoon of each spice to the **GLUTEN FREE** Muffin Mix before blending with liquid ingredients; Cinnamon, Nutmeg.

Mix the batter as per directions above and fold in;
1 Cup Chopped Walnuts.

Process and bake as per directions above.

CRANBERRY ORANGE MUFFINS

1 Cup Whole or Sliced Cranberries [Fresh or Frozen]

1/4 Cup Orange Zest

1/4 Cup Orange Juice Concentrate

Reduce Water to 1/3 Cup, add other liquid Ingredients and process as above. When Muffin Batter is mixed, add Orange Zest and Cranberries. Fold in Cranberries and bake as directed above.

FANTASTIC for Holiday Breakfast!