

JUMBO CHOCOLATE CHIP MUFFINS (gluten free)



A warm, gluten free muffin in the morning...a perfect way to start the day! You'll NEVER know that these muffins are gluten free. Shhh...I won't tell if you won't. They're moist, slightly chewy, full of chocolate, and amazingly delicious...everything a great muffin should be! This recipe can be halved perfectly if you need a smaller batch. Enjoy!

Makes: 8 jumbo or 16 regular muffins.

INGREDIENTS

Reminder: When measuring out flours, make sure NOT to scoop your measuring cup into the bag. This will result in too much flour! Instead, pour or spoon the flour into your measuring cup, and level off with the back edge of a knife. Whenever possible, measure out your flours by weight. This is the most accurate method.

Ingredients should be at room temperature.

1 ½ cup brown rice flour (7.2 oz.)	½ tsp. salt	1 ½ cup buttermilk
1 ½ cup white rice flour (7.5 oz.)	½ cup salted butter (8 T)	2 tsp. vanilla extract
1 T baking powder	2 large eggs	1 ½ cup semi-sweet chocolate chips
1 tsp. baking soda	½ cup granulated sugar	
1 tsp. xanthan gum	½ cup light brown sugar	

GETTING READY

1. Melt butter in microwavable bowl. Set aside to cool.
2. Put muffin liners in your pan. Put a little Crisco on the bottom to keep liners in place.
3. Set aside about ¼ cup of the chocolate chips (to be used to top the muffins).
4. Preheat oven to 425°

LET'S GET STARTED

1. To a medium-sized mixing bowl, add the dry ingredients, including: white rice flour, brown rice flour, baking powder, baking soda, xanthan gum, and salt. Whisk to combine.
2. To a large mixing bowl, add the granulated sugar, brown sugar, and butter. Stir together.
3. Add in the eggs. Mix well.
4. Add in the vanilla and buttermilk. Mix together carefully.
5. Add dry mixture into wet mixture. Stir until thoroughly combined.
6. Add in chocolate chips. Stir.
7. Using a full-sized ice cream scooper, fill each muffin liner almost to the top.

8. Sprinkle on the remaining chocolate chips that were set aside. Gently press in.
9. Bake at 425° for the first 5 minutes. (both regular or jumbo size)
10. After 5 minutes, reduce heat to 350° and continue to bake as follows:
For jumbo muffins, bake at 350 ° for 20-23 more minutes or until toothpick comes out clean, *whichever comes first*.
For regular-sized muffins: Bake at 350° for 13 minutes more, or until toothpick comes out clean, *whichever comes first*.
11. Immediately remove muffins from oven and transfer to a cooling rack.
12. Let cool or eat warm! I hope you enjoy your Gluten Free Chocolate Chip Muffins!!

Tip: After cooling, store your muffins in an air-tight container.

Tip: Looking for that just-baked taste? These muffins warm up perfectly in the microwave.