

Sue's Cheese Muffins

3/4 cup	white rice flour
2 1/2 tbsp	tapioca starch
2 1/2 tbsp	potato starch
1 1/2 tsp	baking powder
2 tbsp	buttermilk powder
1/2 tsp	baking soda
1/2 tsp	salt
1 tsp	egg replacer
1/4 tsp	guar gum
3 tbsp	white sugar
2	eggs
2 tbsp	egg whites
1/4 cup	canola oil
1/2 cup	water
1 tsp	vanilla
1 cup	grated old cheese

Mix together dry ingredients.

Put all other ingredients in the mixer, except the oil.

Mix wet ingredients till well blended.

Add dry ingredients and mix till batter is well combined and smooth.

Add oil, mix well.

Spray or brush muffin cups or papers with oil.

Scoop out muffins, bake at 350° for 18 to 20 mins.

Makes 12 muffins.