## <u> Glory Aight Ministries</u>

## <u>lvívív.glorylight.org</u> Tennessee

Lectin Free Muffins

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**Combine:** 

13 ounces of warm water 1 TBS honey 1 TBS yeast 3 TBS ground flaxseed <sup>1</sup>/<sub>3</sub> cup applesauce 1 TBS arrowroot Combine in bowl and let proof

Add:

1 TBS oil ⅔ cup almond flour 1 tsp salt Mix together

Add 2 cups almond flour and mix in and then add <sup>1</sup>/<sub>3</sub> cup at a time stirring or kneading until the right consistency. Ends up slightly sticky.

Add to pre-oiled muffin pans <sup>1</sup>/<sub>3</sub> cup in each. Let rise for 20 minutes Bake at 350 for 30 minutes.