

Disney FROZEN

SING-ALONG EDITION

Wandering Oaken's
Trading Post
Latest Sweet Special!



OAKEN'S MINI MUFFINS



This recipe is meant to be prepared by an adult. Children should only help under close supervision.

Preparation:

1) Preheat oven to 350° F. 2) Combine flours, baking powder, baking soda, spices, salt, and xanthan gum in a mixing bowl and whisk together thoroughly. 3) Combine oil and sugar in a separate mixing bowl. Beat together until creamy and thick. Then, add egg (or egg replacer), applesauce, and vanilla, and stir well. Then, stir in your carrots and crushed pineapple. 4) Combine dry and wet mixtures with walnuts and shredded coconut and stir together thoroughly. 5) Carefully pour your batter into each cup of a well greased mini muffin pan (2/3 full). Put your trays in the oven and bake for 11 minutes or until baked to the desired texture. Remove from oven and allow to cool. 6) Decorate with sliced almond and dried currants and serve. *Makes 24+ Mini Cupcakes*

Ingredients:

1 cup Brown Rice Flour
1/2 cup Sorghum Flour
2 tsp Baking Powder
1 tsp Baking Soda
1 1/2 tsp Cinnamon
1/2 tsp Nutmeg
1/2 tsp Sea Salt
1 tsp Xanthan Gum
1/2 cup Coconut Oil
1 cup Brown Sugar
1 Egg or Egg Substitute
1/2 cup Applesauce
1 1/2 tsp Vanilla Extract
1 1/2 cups Grated Carrot
3/4 cup Crushed Pineapple
1/2 cup Chopped Walnuts
1/2 cup Shredded Coconut
DECORATE WITH:
Sliced Almonds
Dried Currants

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