

Breakfast Muffins

1 cup gluten free flour
1/2 tsp xanthan gum
1/2 tbsp baking powder
1 tsp granulated sugar
1/2 tbsp Italian spice
1/2 Tbsp dried chives
1/2 tsp salt
1/4 cup shredded soy cheese
1/4 cup crumbled bacon bits

1/2 cup almond milk
2 Tbsp canola oil
1 large egg
1/2 tsp light corn syrup

Mix all the dry ingredients together in a medium bowl. Stir in most of the cheese and all of the bacon bits. In a separate bowl, mix the wet ingredients together, then add to the dry ingredients and stir until just blended. Spray a 6-cup muffin tin and fill evenly with batter. Bake at 400 degree F for 15 minutes. Sprinkle with remaining cheese and bake another minute longer.

