

Gluten Free Corn Muffins
Makes approx. 30 muffins
Preheat oven to 350°F

2 cups yellow cornmeal

2 cups white rice flour

2 teaspoons salt

2 Tablespoons baking powder

2 cups applesauce

$\frac{1}{4}$ cup oil

$\frac{1}{2}$ cup honey

4 large eggs

About 2 cups of water (add 1 $\frac{1}{2}$ cups immediately then add the last $\frac{1}{2}$ cup slowly, you may not need it all).

Preheat oven to 350°F. Mix together all ingredients (see note for adding water). Line 30 muffin tins with paper liners. Or use very well greased muffin tins and no paper wrappers. If desired bake for 30 minutes.

