



Millet Muffins

Ingredients

- 1 cup millet flour
- 2 teaspoons cream of tartar
- ½ teaspoon salt
- 1 egg
- ¾ cup brown rice flour
- 1 teaspoon carb soda
- 1 cup milk

Method

Preheat oven to 180°C.

Mix flours, baking powder, cream of tartar and salt in a bowl.

Mix egg and milk together then add dry ingredients.

Three quarter fill greased muffin pans and bake for about 25 minutes.

