

Gluten Free Granola Muffins

1 1/4 cups [Silvana's flour mixture](#)
2 tsp. baking powder
1 tsp. cinnamon
dash salt

1/2 cup sugar
1/2 cup softened butter or margarine
2 eggs
1/2 tsp. vanilla
1/3 cup milk

Udi's gluten free granola (I used Udi's Sweet & Fruity Cranberry granola)

Preheat oven to 350*. Grease muffin tin.

Mix together flour, baking powder, cinnamon, and salt. Set aside. Cream together sugar, eggs and butter. Stir in dry mixture. Add vanilla and milk. Mix. Pour into muffin tins.

Top with granola and press down.

Bake for 20 minutes.