

Zucchini Muffins: Preheat oven to 400 F. Grease muffin tins. Beat together $\frac{1}{3}$ cup sugar, 2 eggs and 3 tablespoons vegetable oil.

Combine 1 cup gluten-free flour mixture (recipe follows) 1 teaspoon baking powder, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{4}$ teaspoon cinnamon and $\frac{1}{4}$ teaspoon nutmeg. Stir these into the sugar mixture. The batter will seem dry. Stir in 1 cup grated zucchini, $\frac{1}{4}$ cup raisins and $\frac{1}{4}$ cup chopped nuts. Spoon batter into muffin tins to fill two-thirds. Bake for 20 minutes. Makes 10 to 12 muffins.

Gluten-free flour mixture: Combine 6 parts rice flour (white) to 2 parts potato starch flour and 1 part tapioca flour.