Peach Upside-Down Muffins {Gluten Free, Dairy Free}

Recipe by: theMixingBowlDiary.com

found @: www.FromScratchClub.wordpress.com

Ingredients

- 2-3 peaches thinly sliced
- brown sugar
- 2 cup Brown Rice Flour Mix {I use a super fine brown rice flour}
- 2/3 cup white sugar
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon xanthan gum
- 1/4 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 cup dairy free milk
- 1/2 cup canola oil {feel free to sub 1/4 cup applesauce and 1/4 oil}
- 2 eggs
- 1/2 teaspoon vanilla
- 1/2 cup finely chopped peach

Instructions

1. Preheat the oven to 375°. Grease muffin pans with cooking spray.
2. Fill each muffin well with 1/2 teaspoon brown sugar. Place slices of peach in each well to cover bottom.
3. Mix flour, sugar, baking powder, baking soda, xanthan gum, salt and ginger in a bowl. Whisk well.
4. In the bowl of a mixer: combine milk , oil, eggs and vanilla. Mix until well combined.
5. Add the chopped peaches to the mixer and combine.
6. Finally, add the dry ingredients to the mixing bowl, and mix until just combined.
7. Scoop the batter into the prepared pan.
8. Bake muffins for 18- 20mins or until browned and cooked through.
9. Gently slide knife around edge to loosen muffins.
10. Place a platter or large plate on top of muffin pan and invert.

NOTE:

- *these are best within 1-3 days*
- *If you desire a sweeter topping, use 1 teaspoon brown sugar per muffin*

Not gluten free but want to try this recipe?
Use your standard muffin recipe and follow along. Add the brown sugar and peaches to your muffin pan. Make your muffin recipe, add the diced peaches, vanilla and ground ginger. Then add the batter to the muffin pans! Its as easy as that!