

## **Cajeta (Dulce de Leche) Muffins**

Preheat the oven to 400 degrees. Line a muffin tin with paper liners.

Mix up one faux egg, whisking together until foamy:

- 1 ½ teaspoons EnerG Egg Replacer
- 2 tablespoons warm water

Place the following ingredients in a large bowl, whisk together and set aside:

- 1 ½ cups gluten-free flour mix\*
- ¾ cups gluten-free rolled oats
- ½ teaspoon salt
- 2 teaspoons baking powder

In a separate bowl (or a 2 quart measuring cup if you have one) mix together until fully blended:

- 1 6-ounce container coconut or soy yogurt
- ½ cup hemp milk
- 1 teaspoon vanilla
- ½ cup cajeta or dulce de leche
- ¼ cup canola or grapeseed oil
- 1 faux egg (prepared above)
- 1 teaspoon lemon juice
- 1 teaspoon baking soda

Add the wet ingredients to the dry ingredients. Mix together with a spoon or spatula.

Spoon (or scoop with an ice cream scooper) the batter into the muffin liners. You can top with a few chopped nuts and a sprinkle of sugar (optional).

Place in the center of the oven and bake for 20 minutes—a toothpick inserted in the center should come out clean.

\*Any pre-blended gluten-free flour should work. I use either [Authentic Foods Gluten-Free Multi Blend Flour](#) or [Better Batter](#).