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Strawberry Monkey Bread Muffins GF

These muffins look amazing and taste even better! We had them at our Above Rubies Follow up Tea, everyone loved them and everyone could eat them since they are gluten free! I found this recipe on <http://realsustenance.com>



Ingredients:

- 1 cup finely chopped fresh Strawberries.
- 2 packed cups blanched Almond Flour
- 1/2 cup starch (potato or tapioca) *potato gives the best texture.
- 1/4 Tsp. Real Salt
- 2 Teaspoons of baking powder
- 1/2 cup of butter or shortening (dairy or nondairy)
- A small bowl of Xylitol Organic White Sugar
- 2 Large Eggs
- Powdered Sugar *(see note in directions how to make homemade sugar free-powdered sugar)

Directions:

- Preheat oven to 350 degrees. Line a cupcake tray with 10 cupcake tins. Set aside.
- Chop Strawberries and set aside.

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- In a large bowl combine the blanched almond flour, starch, salt and baking powder. Cut in the butter or shortening into pea sized pieces. Stir in the eggs ever so gently until the dough holds together.
- Take heaping teaspoon pieces of dough and roll them in your hand with a small pinch of strawberries. (Pressing the strawberries into the dough!) (**NOTE:** As the strawberries and the dough sit together the dough will start to get wet and mushy- this is why I'm having you add the strawberries as you form each ball vs. just mixing the strawberries in with the dough from the start).
- Roll the round strawberry stuffed biscuit dough pieces in the small bowl of sugar. Place the sugar coated ball into a muffin tin. Continue this process placing 6-7 sugar crusted balls into each tin. Press down gently just to help assure they stick together. Continue with this process until all ten cupcake liners are filled with mounds of sugar crusted strawberry biscuit balls.
- Place into oven and bake 30 minutes. The dough will feel cooked through and slightly golden.
- Drizzle with sugar glaze. **A)** regular powdered sugar mixed with a tiny bit of water or lemon juice. or **B)** Make your own powdered sugar by placing granulated sugar of choice (such as xylitol, truvia baking blend etc.) into a blender or coffee grinder. Process until sugar becomes powdered. Mix powdered sugar with a tiny bit of water or lemon juice to create a glaze.

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