

**Fig Walnut Spice Muffins**

Ingredients

- 1 c butter at room temp
- 1  $\frac{3}{4}$  c brown sugar
- 4 eggs
- 1 lb fig puree or apple puree
- 1 c sour cream
- 3 c co-op gluten free flour mix
- 1 tsp baking powder
- 2 tsp baking soda



- 2 tsp sea salt
- $\frac{1}{2}$  tsp cinnamon
- $\frac{1}{4}$  tsp allspice
- 1 c walnuts



Combine butter, sugar & vanilla. Beat until light and fluffy. Add eggs one at a time. Add sour cream and fig puree and mix. Measure and sift the dry ingredients. Grease muffin tins.

Add dry ingredients to wet and mix well. Mix in walnuts. Pour into muffin tins and sprinkle cinnamon and sugar on top.

Bake at 300. Makes 12 muffins.

