

ACTIVITIES FOR SUNDAY SCHOOL

International Gracie Bake Sale Recipe



Sweet Guatemalan Muffins

3/4 cup rice flour (not Asian)
1 tsp. baking powder
1/4 tsp. salt
7 tsp. unsalted butter, softened
2/3 cup sugar
3 large eggs
1/2 cup Farmer cheese at room temperature

You will need muffin pans and paper liners.

Preheat oven to 350°F with the rack in the middle.

Line the muffin cups.

Stir together the flour, baking powder, and salt in a bowl.

In another bowl, beat together the butter and sugar with an electric mixer for 2–3 minutes until fluffy. Beat in the eggs one at a time and then beat in the cheese. Add the flour mixture at low speed. Stop the mixer as soon as it is combined.

Put 1/4 cup of batter into each muffin cup. Bake until light gold in color and wooden pick inserted in the center comes out clean, about 25 minutes. Cool in pans on a rack for 15 minutes, then turn out onto rack and cool.

Yield: 9 muffins