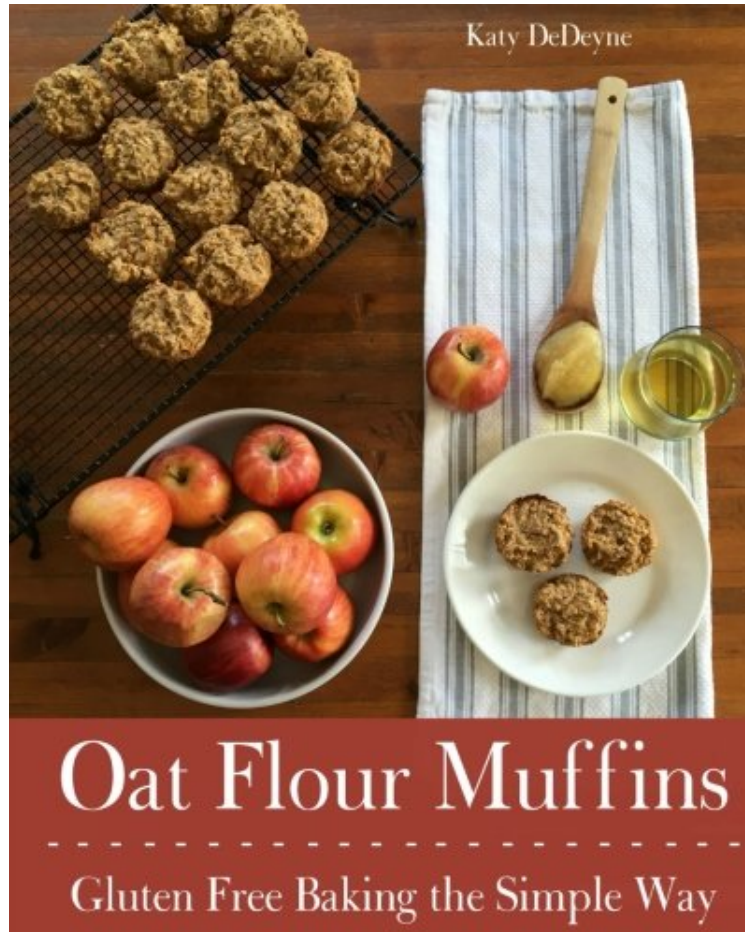


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Oat Flour Muffins: Gluten Free Baking The Simple Way

Katy DeDeyne

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Eating gluten free can be difficult. Baking gluten free can be even harder. All of the different flours and thickeners and hard-to-pronounce ingredients can make your head spin! Buying all of them is a huge hit to your budget. Experimenting with new ingredients can be intimidating. That's why I created Oat Flour Muffins. Use ingredients you already have in your pantry to make delicious gluten free baked goods. Oats. Butter. Sugar. Whether you're just starting out on your gluten free journey, or you've been eating this way for awhile, I'm here to help. Bake gluten free, the simple way.

About the Author Katy DeDeyne is the wife of a pastor, whose ministry recently moved the family from northern Iowa to northern Oregon. She stays at home with their four children. You can also find Katy writing about food, parenting, homeschool, and home management at www.findinghomeblog.com.