

# GLUTEN FREE MUFFIN

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**Abstract**—*The objective of developing gluten free muffin was to provide an alternative to section of people suffering from gluten intolerance and to add value to available resources in best way possible. The gluten free muffin were prepared using rice, bajra and ragi flour. Muffins were prepared by blending composite flour with pre-creamed margarine with sugar mixture to get a batter like consistency and then baked at 180 °C for 25-30 minutes. The developed product had good texture, colour , flavor, appearance and would be a good source of minerals and fiber. They were packaged in PP (polypropylene) film and stored at ambient conditions. The prepared product has moisture content of 13-14% and the expected shelf life at refrigerated conditions was one week and at ambient conditions was 3-4 days. It was also an effort to make use of underutilized coarse grain.*