

A Cretney Family's Holiday Favourite

Cranberry Apple Raisin Stuffing Balls

Prep: 15 minutes. Cook: 30min

Yield: 30



Ingredients

1 All But Gluten Cinnamon Raisin loaf - crusts removed and diced
1/2 cup dried cranberries
1/2 cup crisp green apple, peeled, cored and finely diced
1/4 cup sweet onion, diced and cooked till transparent
1/4 cup cooked bacon, finely chopped
6 sprigs fresh thyme, stems removed, finely chopped
2 eggs, lightly beaten
1/2 cup milk
1/4 cup olive oil
1/2 cup GF flour
pinch salt
olive oil spray

Directions

Preheat oven to 375 degrees. Grease baking tray and set aside.

In a large bowl combine eggs, milk, olive oil, gluten free flour and salt. Mix till combined.

Add remaining ingredients and combine gently. Do not over mix. The consistency should be slightly wet.

Use mixture to make muffin size stuffing balls. Place on baking tray an inch apart, lightly spray with olive oil and bake till golden brown about 20 to 30 minutes.

Picture from: allbutgluten.ca