

EASY BANANA MINI MUFFINS

Ingredients:

- 1 ½ Cups Flour (AP or Gluten Free)
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 3 Bananas Mashed
- ½ cup Cane Sugar
- 1/3 Cup Melted Butter
- 1 Egg



Directions:

1. Preheat oven to 375° F
2. Grease mini muffin pan that contains 24 spots (Spray with homemade cooking spray)
3. Combine flour, baking powder, baking soda together in one bowl
4. In a large bowl or stand mixer with the paddle attachment add the melted butter, egg and sugar for 2-4 minutes
5. Peel and add in the mashed bananas until mixed (do not over mix)
6. Stir in the flour mixture and mix well
7. Using a cookie scooper, scoop into the greased mini muffin tins until mostly filled
8. Bake in the preheated oven for 8-10 minutes
9. Let cool & enjoy

