

BANANA MINI MUFFINS

GLUTEN FREE OR AP FLOUR



INGREDIENTS

DIRECTIONS

1 ½ cups Flour (AP or GF)
1 Teaspoon Baking Powder
1 Teaspoon Baking Soda
3 Bananas Mashed
½ cup Cane Sugar
(regular/white)
1/3 Cup Melted Butter
1 Egg, Slightly Beaten

-Preheat oven to 375 Degrees F
-Grease mini muffin pans (24)
-Combine flour, baking powder, baking soda together in one bowl (Or do I like I do and mix in a 2 to 4 cup measuring cup to save on dirtying another bowl)
-Blend together with a large fork or spoon bananas, sugar, melted butter and egg until combined.
-Stir in the flour mixture and mix well
-Using a cookie scooper, scoop into the greased mini muffin tins until mostly filled
-Bake in the preheated oven for 8-10 minutes



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