

Banana Bread Mini Muffins



PREP TIME:
15 MINUTES

COOK TIME:
12-15 MINUTES

TOTAL TIME:
30 MINUTES

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Recipe type: Gluten Free / Dairy Free
Yield: 10-12 Servings

Ingredients:

- 2 ½ Cups Gluten Free Flour (*recommend Cup for Cup or King Arthur – Measure for Measure*)
- 1 ½ TSP Baking Soda
- 1 TSP Salt
- ¾ Cup Vegan Butter – Melted (*plus more for greasing muffin pan*)
- 2 TBSP Canola Oil
- ½ Cup Coconut Sugar
- 4 TBSP Honey
- 5 Ripe Bananas Mashed (*smooth as possible texture*)
- 2 Eggs
- 2 TSP Pure Vanilla Extract
- 1 Cup Vegan Mini Chocolate Chips (*recommend Guittard or Enjoy Life*)

Instructions:

1. Preheat oven to 350 degrees.
2. Grease mini muffin pan with vegan butter.
3. In medium mixing bowl, add dry ingredients – flour / baking soda / salt and whisk together. Set aside.
4. In large mixing bowl, add melted butter, canola oil, honey and coconut sugar. Mix on medium 1 minute.
5. Add vanilla and eggs – mix until blended.
6. Add dry ingredients and mix until smooth. Don't overmix.
7. Add mashed bananas and mix until smooth and blended – not overmixing.
8. Blend in chocolate chips.
9. Evenly spoon batter into mini muffin cups. May need two mini muffin pans.
10. Bake 12 – 15 minutes – keep a close eye on them – may need to rotate shelves. Use toothpick to test if done. Toothpick should have some clumps or be clean before removing.

***Try and use all organic ingredients if possible.**