THE J.M. SMUCKER Co

Gluten Free Banana Bread Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- 1 cup (250 mL) ripe bananas, mashed
- 1/2 cup (125 mL) plain yogurt
- 1 tsp (5 mL) baking soda
- 1 egg
- 3/4 cup (175 mL) packed brown sugar
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1 tsp (5 mL) baking powder

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 muffin cups with paper liners.

Step 2:

Combine bananas, yogurt and baking soda in a small bowl. Reserve.

Step 3:

Whisk egg, brown sugar, oil and vanilla in a medium bowl.

Step 4:

Add flour blend and baking powder to a separate large bowl. Add reserved banana mixture and egg mixture to flour mixture. Stir together until flour is incorporated into batter.

Step 5:

Spoon batter into prepared muffin pan.

Step 6:

Bake in preheated oven for 18-20 minutes or until a toothpick inserted in center of muffin comes out clean. Cool on wire cooling rack.

Your muffins and quick breads are done when a toothpick inserted in the centre comes out clean.

Images

