

## **BANANA PANCAKE BITES**





SERVES: 12 (2 muffins each) Prep Time: 10 min. Cooking Time: 15 min.

CONTAINER EQUIVALENTS (per serving): 1 — 1





1½ cups gluten-free all-purpose flour

(preferably Bob's Red Mill® All-

Purpose Baking Flour, red label)

1½ tsp. baking powder

½ tsp. sea salt (or Himalayan salt)

3 large ripe bananas 1/4 cup melted coconut oil

1 large egg

3 Tbsp. pure maple syrup pure vanilla extract 1 tsp.

## **SPECIAL EQUIPMENT:**

Nonstick 24-cup mini-muffin tin Nonstick cooking spray

- 1. Preheat oven to 375° F.
- 2. Coat mini-muffin tin with cooking spray. Set side.
- 3. Combine flour, baking powder, and salt in a large mixing bowl; whisk to blend. Set aside.
- 4. Place bananas, coconut oil, egg, maple syrup, and extract in a blender; cover. Blend until smooth.
- 5. Add dry mix to blender; cover. Blend until smooth and lumps are gone.
- 6. Divide batter evenly among muffin cups.
- 7. Bake 12 to 15 minutes, rotating once halfway through, until a toothpick inserted into center of muffin comes out clean.
- Serve immediately, or store refrigerated in an airtight container for up to 5 days.

## **RECIPE NOTES:**

- If you have trouble removing muffins from the pan, use a butter knife to loosen them around the edges.
- If you do not have a nonstick mini-muffin tin, use mini-muffin liners to avoid sticking.
- Make sure to count for your Yellow Containers (Carbohydrates) when using maple syrup for dipping.

NUTRITIONAL INFORMATION (per serving): Calories: 144 Total Fat: 5 g Saturated Fat: 4 g Cholesterol: 18 mg Sodium: 12 mg Carbohydrates: 23 g Fiber: 1 g Sugars: 5 g Protein: 2 g

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Recipes containing the 🕡 icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.