

Peanut Butter, Banana, Chocolate Chip Muffins - Gluten-free

Ingredients

3 bananas
2 eggs
1/2 c raw sugar (used granulated)
1/2 c organic peanut butter
1 3/4 c brown rice flour
2 t baking powder
1 t baking soda
1/4 c vegetable oil
1/2 c buttermilk (sour milk)
1/2 c mini-chocolate chips

Instructions

<p>Mash Bananas and put into a medium size bowl. Add eggs, sugar, and peanut butter (I used Smuckers Organic chunky) and beat with electric mixer until combined. Add remaining ingredients. Mix well.</p><p>Pre-heat oven to 350 F. Recipe says to put paper liners in muffin tins and fill to top. I sprayed with non-stick spray and filled the mini-muffin pans. Made 3 dozen mini-muffins. Bake for 12 to 13 minutes (until firm to touch) Cool and serve.</p>