

# Gluten-Free Peanut Butter Banana Muffins

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Total Time: 20 minutes
- Yields: 24 muffins



## Ingredients:

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- Carlini Canola Cooking Spray
  - 3 ripe bananas, divided
  - 2 Goldhen Large Eggs
  - 1 cup Peanut Delight Creamy Peanut Butter
  - 6 tablespoons Berryhill Honey
  - 2 tablespoons Stonemill Pure Vanilla
  - 1/2 teaspoon Baker's Corner Baking Soda
  - Pinch of Stonemill Sea Salt Grinder
  - 1/2 cup Southern Grove Raisins
  - 1/2 cup Southern Grove Chopped Pecans
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## Directions:

1. Preheat oven to 400°.
2. Coat a muffin pan with cooking spray.
3. Combine 2 bananas, eggs, peanut butter, honey, vanilla, baking soda and salt in blender. Pulse until fully combined.
4. In a large bowl, mash remaining banana. Fold in raisins and pecans. Add blended banana mixture to bowl, stir to combine.
5. Fill prepared muffin pans halfway with batter. Bake in oven for 9-10 minutes or until set.
6. Allow to cool in pan until muffins can be handled.

**TIP: If using a dark nonstick muffin pan, bake at 350°**



Recipe Courtesy of:  
ALDI Test Kitchen