## Banana Muffins/Bread - Makes 8 muffins

https://www.eminencenutrition.com/banana-muffins-bread



## Ingredients:

- 4 Bananas
- 4 Eggs
- ¼ cup Melted coconut oil
- ½ cup Natural peanut butter or almond butter
- 1 tsp. Vanilla extract
- ½ cup Coconut flour
- ½ cup Milled flaxseed
- 1 tbsp. Cinnamon
- 1 tsp. Baking powder
- 1 tsp. Baking soda

## Directions:

- 1. Preheat oven to 350F.
- 2. Place all ingredients into a large blender and blend until smooth.
- 3. Pour batter evenly into a silicon muffin pan just to the rim and bake for 20min.
  - a. If you don't have a silicon muffin pan a metal one is fine, but make sure to use muffin cups or else it sticks!
  - b. If you have empty cups left in your pan fill them half way with water so it doesn't ruin your pan
- 4. Remove from oven and allow to cool before eating.
- 5. Enjoy ☺

## **Banana Bread:**

• Bake for one hour, makes ~8 slices

Recipe adapted from: Civilized Caveman Cooking Recreated by:

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