

Chocolate Banana MMMuffins

By Ordinary Pioneer

Total Cook/Prep Time: 40 Minutes

Yields: 8-12 Muffins

INGREDIENTS:

3 Soft Bananas

3 Eggs (room temperature)

½ Cup Nut Butter

1 Tsp. Vanilla

1 Tsp. Apple Cider Vinegar

¼ Cup Melted Coconut Oil

½ Cup Coconut Flour

½ Tsp. Baking Soda

¼ Tsp. Salt

½ Cup Chocolate Chips, plus more!

Note: I use half Almond Butter, half Peanut butter. Use what you have!

DIRECTIONS:

Preheat oven to 350°F. Lightly coat muffin pan with coconut oil or line with muffin papers.

In a large bowl, mash bananas with a fork. Mix in eggs, nut butter, vanilla and apple cider vinegar. Slowly stir in coconut oil until all ingredients are combined.

In a small bowl, combine coconut flour, baking soda and salt. Add dry ingredients to wet ingredients and incorporate. Stir in chocolate chips.

Fill muffin pan ¾ of the way full. Top muffins with chocolate chips.

Bake at 350°F for 18-20 minutes until tops begin to lightly brown. Let cool for 10 minutes then move to a baking sheet. Store at room temperature for up to 3 days or freeze!