www.moji-recepti.net

Recipe:
Gluten-free banana muffins



Ingridients:
1 x egg
75 g of brown sugar
90 ml of organic rice drink with coconut
3 x tablespoons of Greek yogurt
50 ml of oil
185 g of gluten-free flour
10 g of tartaric baking powder
3 x bananas

Difficulty:

General description and procedure:

- Mix the egg and brown sugar.
- Add rice drink, oil and Greek yogurt.
- Stir in flour and baking powder to form a dough.
- Mash the bananas with a spoon, and finally mix them into the dough.
- Using 2 spoons, fill the muffin tin with the resulting mixture.
- Bake in a preheated oven at 200 °C for about 20 minutes.