



Chocolate banana cupcakes

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



YIELD: 15

PREPARATION: 20 MINUTES

COOKING: 30 MINUTES

ORGANIC INGREDIENTS

- 1 box [Golden Cake Mix Cuisine L'Angélique](#)
- 1 large egg (55 g)
- 2 ripe bananas, mashed
- 100 g (1/2 cup) light olive oil
- 250 g (1 cup) plant-based milk substitute* of your choice
- 10 ml (2 tsp) vanilla extract
- pinch of nutmeg
- 80 g (1/2 cup) chocolate chips

* If you are not on a dairy-free diet, replacing the plant-based drink with cow's milk is an option.

PREPARATION

1. Preheat the oven to 180 °C (350 °F).
2. In a large bowl, combine all the ingredients (except for the chocolate chips).
3. Beat with an electric mixer at medium speed for about 30 seconds to 1 minute, until the batter thickens. With a spoon, add the chocolate chips to the batter.
4. Divide the batter into 15 paper-lined muffin molds.
5. Bake for 25 to 30 minutes or until an inserted toothpick comes out clean.
6. Remove from the muffin pan as soon as you take the muffins out of the oven. Cool on a rack.

Golden Cake Mix Cuisine L'Angélique can be used to make these delicious cupcakes.

VARIATION