

egg-free/dairy-free

BANANA muffins



1 package 1-2-3 Gluten Free® Meredith's Marvelous Muffin/Quickbread Mix
½ cup margarine/shortening, softened
3 medium bananas
3 Tbsp. water
3 Tbsp. oil
2 tsp. baking powder
¾ cup dairy-free semi-sweet chocolate chips (optional)

- ① Preheat oven to 350° F.
- ② Spray muffin tins or loaf pan with non-stick spray.
- ③ Pour 1 package Meredith's Marvelous Muffin Mix, shortening/margarine, and bananas into bowl of mixer with paddle attachment. In a separate bowl, mix together water, oil, and baking powder. Add oil/water/baking powder to bowl of mixer. Mix until fully incorporated. Add chips (optional ingredient) and stir in by hand.
- ④ Scoop batter into muffin tins or loaf pan and spread evenly. If using muffin tins, fill any empty parts of muffin tin with water to promote even baking.
- ⑤ Bake loaf for 50-60 minutes or muffins for 20 minutes, or until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑥ Cool in pan for 5 minutes. Invert onto rack. Cool and serve.

Makes 1 loaf or 15 large muffins.

