



Montana Gluten Free Processors
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Gluten Free Banana Nut Muffins

Ingredients:

½ cup butter

1 cup sugar

2 eggs

2 to 3 ripe bananas, mashed

2 cups Montana Gluten Free All Purpose Baking Mix

1 tsp baking soda

1 tsp baking powder

½ to 1 cup walnut pieces (optional)

Directions:

Preheat oven to 350° F. Grease muffin tin or line with cups.

Cream together butter and sugar. Add eggs and bananas; mix well. Stir in dry ingredients.

Fill muffin cups 2/3's full. Bake for 25 minutes. Makes approximately 15 muffins.

Suggestions:

May be frosted with cream cheese frosting. Or topped with a chunk of walnut. Chocolate chips can be used instead of walnuts.

If you don't have two muffin tins, simply place three paper muffin cups in a loaf pan, or pour the extra into a greased loaf pan and bake along-side the muffins.

**Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*