

## *Gluten Free Banana Chocolate Muffins*

*(Makes 10-12)*

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### *Ingredients:*

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- 200g gluten free self-raising flour
- 100g sugar
- 150ml vegetable oil
- 2 eggs, beaten
- 1 teaspoon vanilla bean paste
- 3 bananas, mashed
- ½ cup milk chocolate buttons

### *Method:*

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1. Heat oven to 180°C
2. Line a muffin tray with patty pans
3. Place flour and sugar in a large bowl
4. Add vegetable oil, eggs, vanilla and banana and mix together lightly
5. Stir in the chocolate buttons
6. Spoon the mixture evenly and neatly into a muffin tray
7. Cook until golden and muffin bounces back when gently pressed
8. Remove muffins from the oven and allow them to cool before serving