

# Banana Muffins

*The BEST Vegan Banana Muffins ever! They are so quick & easy to whip up using just 1 bowl, and are perfect for a weekend breakfast. Add blueberries, chopped walnuts or chocolate chips.*

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Prep Time 10 mins    Cook Time 24 mins    Total Time 34 mins

## Ingredients

- 1 large mashed banana
- 1/2 cup non-dairy milk
- 2 Tbsp + 2 Tsp cup canola oil
- 1/2 cup granulated sugar
- 1 Tsp apple cider vinegar
- 1/2 Tbsp vanilla
- 1 cup + 2 Tbsp all purpose flour
- 1/2 Tbsp baking powder
- Sprinkle of salt
- 1/4 cup + 2 Tbsp chopped blueberries, walnuts or chocolate chips (we used blueberries)

## Instructions

1. Preheat the oven to 180°C. Line a standard muffin pan with liners and spray them lightly with oil.
2. Mash the banana in a large mixing bowl. Measure to make sure you have about 1/2 cup + 2 Tbsp mashed banana.
3. Add the non-dairy milk, oil, sugar, vinegar and vanilla to the bowl and whisk with the bananas until well combined.
4. To the wet mixture, add the flour, then sprinkle the baking powder and salt on top of the flour. Stir to mix with a large spoon until just combined; be careful not to over mix.
5. Fold in chopped walnuts or chocolate chips, if using. Using a 1/4 cup measuring cup, add batter to the liners in the pan almost all the way full. Sprinkle more blueberries/walnuts/chocolate chips on top if desired.
6. Bake for 20-24 minutes, until golden on top and a toothpick comes out clean. Let cool for 5 minutes in the pan, then transfer to a cooling rack. Enjoy!