



Blueberry Banana Muffins

Sweet and banana-ey...everything you'd want in a muffin, gluten-free or not. Add blueberries, chopped walnuts, or even chocolate chips. Recipe and photo by [Love & Lemons](#).

Yield: 12 muffins

Ingredients

- 1¾ cups [Pamela's Baking & Pancake Mix](#)
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- 1 cup mashed banana (about 3 bananas)
- ½ teaspoon vanilla
- 4 tablespoons melted coconut oil
- ½ cup raw cane sugar
- 2 eggs, beaten
- ½ cup blueberries

Directions

Preheat oven to 350 and prepare a 12-cup muffin tin with papers or cooking spray.

In a large bowl mix together Pamela's Baking Mix, cinnamon and salt.

In a medium bowl, mash the bananas, then whisk in vanilla, coconut oil, sugar and eggs. Pour the wet ingredients into the bowl with the dry ingredients and use a wooden spoon or spatula to mix until combined.

Fold in blueberries and scoop batter into 12 muffin cups. (I use a ¼ cup measuring cup)

Bake 16-20 minutes or until a toothpick comes out clean.