

Gluten-Free Banana Muffins

GF

- 1/2 C. margarine
- 1/2 C. brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1/4 C. sour cream
- 1 C. mashed bananas
- 3/4 C. brown rice flour
- 1/2 C. potato flour
- 1/4 C. low fat soy flour
- 2 tsp. baking powder
- 1/4 tsp. salt

Directions

Preheat oven to 400 degrees. Cream butter, sugar and vanilla until light and fluffy. Add eggs one at a time, beating well after each. Add sour cream and bananas and mix well. Sift the dry ingredients and add to mixture. Pour into non-stick muffins tins, 3/4 full and bake 15-20 minutes.

Yield: 18 muffins

Source: "Great Temptations: Recipes for People with Celiac Disease and Diabetes" by Kathryn Manraj