Dairy-Free Banana Muffins
Adapted from https://www.godairyfree.org/recipes/dairy-free-banana-muffins

Serves: 12 to 16 muffins
Ingredients
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 2-3 bananas, smashed (see note below)
- ⅔ cup packed sugar
- ⅓ cup oil
- 2 eggs
- 1 teaspoon vanilla extract
- ½ teaspoon salt

Instructions
1. Preheat your oven to 375°F and line 12 to 16 muffin cups with cupcake liners (or use silicone baking cups). This recipe makes 12 large, 14 medium, or 16 smaller muffins.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, and cinnamon.
3. In a mixing bowl, mix the banana, sugar, oil, eggs, vanilla, and salt by hand (or mixer) until relatively smooth. There will be some lumps of banana.
4. Add the flour mixture to the wet mixture, and stir just until combined. Do not over mix.
5. Divide the batter between your prepared muffin cups.
6. Bake the muffins for 17 to 25 minutes, or until a toothpick inserted in the center of a muffin comes out clean. The time will depend on the size of the muffins you bake.

Notes:
- Remember, the riper the bananas, the sweeter they are! This is a great recipe for using up those speckled bananas on the counter.
- The secret to a perfect banana muffin is to store really ripe bananas in the freezer.
- Remove them from the freezer a few hours beforehand to let them thaw.