



VEGAN MUFFINS

with Vava Vanilla



Servings: 6 Muffins

🕒 40 Minutes

HOT HOT HOT

Inside Tips:

Banana: An equal amount of unsweetened applesauce can be used in its place.

WHAT YOU NEED

Ingredients

- 1/3 Cup Dilettoso Vava Vanilla mix
- 1 Cup Almond flour
- 1/2 Cup Mashed and very Ripe Banana
- 1/3 Cup Almond Milk or Water
- Toppings: Creamy Almond Butter, Fresh Banana Slices

HOW TO DO IT

1. **PREHEAT** the oven to 350F, then line 6 cups of a standard size muffin tin with paper or foil liners.
2. **USE** a large mixing bowl, to whisk the Dilettoso Vava Vanilla mix and almond flour.
3. **WHISK** the mashed banana and almond milk (or water), in a small mixing bowl, until blended.
4. **ADD** the wet mixture to the dry ingredients, stirring until completely combined.
5. **DISTRIBUTE** the batter evenly, between the prepared muffin cups.
6. **BAKE** in the preheated oven for 20 to 22 minutes until the muffins are risen and a toothpick inserted in the center of a muffin comes out with only a few moist crumbs attached.
7. **COOL** the muffins in the tin, on a wire rack, for at least 15 minutes before removing from the tin. TOP each muffin with a slice of fresh banana and a drizzle of creamy almond butter.
8. **ENJOY!**

Buon Appetito!