

Gluten-Free Banana Streusel Muffins

2/3 cup packed light brown sugar
2 large eggs
3 tablespoons coconut oil
1 teaspoon vanilla extract
112 grams potato starch
74 grams sorghum flour
22 grams almond flour
47 grams tapioca starch
1/2 teaspoon salt
2 teaspoon baking powder
1 teaspoon ground cinnamon
1 ½ cups mashed ripe bananas
½ cup chopped nuts of your choice (optional)

Streusel topping

3 tablespoons sorghum flour
2 tablespoons certified gluten free oats
2 tablespoons brown sugar
1/8 teaspoon cinnamon
2 teaspoons melted butter

Preheat oven to 350°F. Grease muffin tins with nonstick spray or insert cupcake liners.

Cream sugar, eggs, oil, and vanilla with electric mixer.

Mix together potato starch, 74 grams sorghum, almond flour, tapioca starch, salt, baking powder, and spices in a separate bowl.

Add flour mixture to egg mixture, alternating with bananas. Stir in nuts if using. Batter will be soft. Pour batter into prepared muffin pan.

Mix 3 tablespoons sorghum flour, oats, 2 tablespoons brown sugar, 1/8 teaspoon cinnamon, and butter in a bowl with a fork and sprinkle over muffins.

Bake for 18-24 minutes or until toothpick inserted comes out clean.

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