

# Banana Almond Butter Cups

## Ingredients

- 3 eggs
- 3 ripe bananas
- 2 tsp. vanilla
- 1 1/2 tsp. apple-cider vinegar
- 3/4 tsp. baking soda
- 1 tsp. cinnamon
- 1/4 cup sugar
- 3/4 tsp. salt
- 1 1/2 cups smooth unsalted almond butter

(Makes 12 servings)



## Directions

1. Pre-heat oven to 400 degrees. Grease a muffin tin with pan spray or butter.
2. Combine ingredients in a blender or food processor in order of the ingredients above.
3. Blend all ingredients until smooth. Stop and stir half-way through if necessary.
4. Pour batter evenly into muffin cups. Optional: Top with sliced banana or almonds.
5. Bake for 12-15 minutes (a toothpick inserted into center should come out dry).
6. Enjoy! Eat alone or top with yogurt and honey. You can also freeze and reheat them at another time.

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