

Peanut Butter Swirl Muffins

The combination of chocolate and peanut butter is a match made in heaven. Two different flavours, coming together in a gorgeous marriage! These muffins are so soft and fluffy, thanks to the added moisture from the bananas.

Makes: 8–10 | **Prep time:** 10 minutes | **Baking time:** 17–19 minutes

- 95g gluten-free all-purpose flour
- ½ tsp xanthan gum (omit if flour contains)
- 20g gluten-free oats
- 1½ tsp baking powder
- 180g natural peanut butter
- 2 large ripe bananas, mashed (±260g mashed banana)
- 55g castor sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 50g Nutella, melted slightly

Preheat the oven to 180°C and line a muffin tray with muffin liners. Lightly spray the muffin liners with nonstick spray and set aside.

In a medium-sized bowl, whisk together the flour, xanthan gum (if needed), gluten-free oats and baking powder. Set aside.

Add the peanut butter to a separate, small bowl. Microwave for a few seconds, until runny, so it will be easier to mix. Then, add the mashed bananas and stir with a fork, until smooth and combined. Use a whisk to mix in the castor sugar, eggs and vanilla extract until combined.

Use a spatula to fold the wet ingredients into the dry ingredients, until just combined. The batter should be smooth, with a dropping consistency.

Fill the muffin liners three-quarters of the way full. Add the Nutella to a piping bag and pipe it into a swirl on top of the muffins before baking. Bake for 17 minutes, until a toothpick inserted into the centre comes out clean. If not, bake for a further 2 minutes. Remove from the oven and leave to cool in the tray for 10 minutes, before transferring to a wire rack to cool completely until you’re ready to enjoy!

