



BANANA CHOCOLATE CHIP PROTEIN MUFFINS

High Protein / Gluten Free / Clean Eating

Recipe by Sari (@feed.your.soul.sari) and featured on MariGoldFoods.com

"These protein-packed little bites are reminiscent of your favorite chocolate chip muffin, but with zero added sugar, completely gluten-free, loaded with protein, and topped with freeze-dried strawberries for a little something special!"

- Sari

INGREDIENTS:

- 1 cup mashed banana
- 1/2 cup peanut butter
- 1/2 cup almond flour
- 2 scoops MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1/2 tsp baking powder
- 1/2 cup refined sugar free chocolate chips
- 1/4 cup crushed freeze-dried strawberries



DIRECTIONS:

1. Preheat your oven to 325°
2. Mix together all ingredients, except chocolate and strawberries.
3. Scoop into muffin liners, then add chocolate chips and strawberries on top.
4. Bake for 10-12 minutes until toothpick comes out mostly clean. (They firm up a lot when cooling.)
5. Cool completely and enjoy!

Featuring MariGold
Creamy Vanilla Whey Isolate
Protein Powder
(MariGoldFoods.com)

