

## **Sue's Banana Muffins**

1 ½ cup	brown rice flour
¼ cup	white rice flour
2 tbsp	tapioca starch
2 tbsp	potato starch
1/3 cup	powdered buttermilk
1/3 cup	ground almonds
1 tbsp	baking powder
1 ½ tsp	baking soda
1 tsp	salt
3	eggs
2 tbsp	egg whites
½ cup	white sugar
2	mashed bananas
1 tbsp	vanilla
1/3 cup	water
¼ cup	oil

**Mix together dry ingredients.**

**Put all other ingredients in the mixer, except the oil.**

**Mix wet ingredients till well blended.**

**Add dry ingredients and mix till batter is well combined and smooth.**

**Add oil, mix well.**

**Scoop out muffins, bake at 350° for 18 to 20 mins.**

**Makes 24 muffins.**