

Cookie Butter Swirled Mini Banana Bread Loaves

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Makes 9 servings
Serving size: 1 loaf
Protein per serving: 0.5g
Calories per serving: 270



Ingredients

- 2 fl.oz. Rice milk
- 1/2 tsp Lemon Juice
- 190 g Cambrooke Baking Mix, Lightly packed
- 2 tsp Baking Powder
- 3/4 tsp Salt, Table
- 1 tsp Cinnamon, ground
- 1/4 tsp Nutmeg, ground
- 8 TBSP Butter, regular or unsalted, softened
- 1/2 c Sugar, Brown, packed
- 200 g Banana, fresh, peeled, medium, mashed
- 1 tsp Vanilla Extract
- 6 g Unsweetened Vanilla Cultured Yogurt Alternative, about 2 Tablespoons
- 2 TBSP Biscoff Cookie Butter

Directions

1. Preheat the oven to 350 degrees. Spray a mini loaf pan with nonstick cooking spray and set aside. In a small measuring cup combine the rice milk and lemon juice and allow to sit a few minutes to sour.
2. Combine the baking mix, baking powder, salt, cinnamon, and nutmeg in a medium bowl and lightly whisk to combine. Set aside.
3. In the bowl of a stand mixer add the softened butter and brown sugar. Cream together until light and fluffy. Add the vanilla, the mashed bananas, and the coconut milk yogurt. Mix just until combined. Add the dry ingredients to the wet ingredients and mix until combined. Add the sour rice milk and mix briefly to incorporate.
4. Fill the cavities of the mini loaf pan about half way with the batter. Put about 1/4 tsp of the cookie butter in each batter cavity and swirl with a tooth pick. Bake at 350 for 25 to 30 mins, until lightly browned and a toothpick inserted in the middle comes out clean. Remove from oven and allow to cool about 5 to 10 minutes then move to a wire rack to finish cooling.