Gluten Free Pumpkin Banana Muffins

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Ingredients

1 cup canned pumpkin (not pie mix)
3/4 cup mashed ripe banana (about 2 small)
1/2 cup coconut sugar
1/3 cup Coconut Oil, melted
2 large eggs, at room temperature
1 teaspoon vanilla extract
2 1/4 cups almond flour
1/4 cup coconut flour
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
1/2 teaspoon cinnamon
1 teaspoon baking soda

Topping
2 tablespoons coconut sugar
1/4 teaspoon pumpkin pie spice

Directions

Preheat oven to 350° and line a muffin pan with 12 parchment liners. Set aside.

In a large bowl, combine the pumpkin, banana, coconut sugar, coconut oil, eggs, and vanilla. Stir until well combined.
Add in the almond flour, coconut flour, salt, pumpkin pie spice, cinnamon and baking soda. Mix well, until no dry spots remain.

Spoon evenly into the muffin tin. (12)

Mix the topping ingredients together and sprinkle over each muffin.

Bake for 25-28 minutes. Store any leftovers in the fridge, covered.