Gluten Free Mini Peanut Butter Muffins

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Ingredients

1/4 cup creamy peanut butter
1/2 tsp baking powder
2 large eggs
3 tbsp granulated white sugar
1/8 cup mini chocolate chips (you can also chop up a chocolate bar or chop up regular chocolate chips)

Directions

Preheat oven to 350F. Line your mini muffin tin with cupcake liners.

In a large mixing bowl, add the first four ingredients. Mix with a whisk until a smooth, uniform batter forms.

Fill cupcake liners 2/3 full with batter. Sprinkle about 1/2 tsp of mini chocolate chips on top of each muffin. Note, if you choose to omit the chocolate chips, the batter will not be sweet enough and you'll likely need to add more sugar to the original batter.

Bake for about 10-12 minutes (I did the full 12 for mine), until muffin tops look completely cooked and tooth pick inserted comes out clean.