strawberry, banana, baby kale muffins



cook time:	prep time:	featured product:
25	**15**	**baby kale**

this strawberry, banana, baby kale muffins recipe is a yummy addition to a holiday or sunday brunch! these muffins are easy to make up in a pinch. strawberries and bananas add some yummy fruity flavor. and get the greens you need, since these muffins are packed with nutritious kale!

ingredients

2 cups **organicgirl© baby kale** ?
8 strawberries, destemmed
¾ cup of sugar
¼ cup of canola oil
1 teaspoon cinnamon
3 ripe bananas
1 ½ cups whole wheat flour
1 egg
1 teaspoon baking soda
¼ teaspoon salt

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. preheat oven to 350°F.

2. puree kale, bananas and strawberries in a blender.

3. in a medium-size bowl, combine flour, sugar, egg, oil, baking soda, cinnamon and salt. add the blender ingredients into the bowl and mix well.

4. place muffin cups in baking pan and spoon the batter into the cups. bake for 20-30 minutes.

5. allow muffins to cool and enjoy!

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