

BANANA BREAD MUFFINS

12 servings | Prep: 20 mins | Bake: 35-40 mins

INGREDIENTS

For extra crunch, sprinkle coarse sugar on top of the streusel topping.

Optional add-ins include chocolate chips or nuts.

Muffin Batter

1 cup unsalted butter, melted
1 cup sugar
2 eggs
1 tsp vanilla
2 cups all purpose flour
1 tsp baking soda
4 ripe bananas

Cinnamon Swirl

3 tbs melted butter
3 tbs sugar
3 tbs brown sugar
2 tbs cinnamon

Streusel Topping

1/2 cup flour
1/2 cup sugar (50/50 white and brown)
4-6 tbs soft butter
1-2 tsb cinnamon, optional

INSTRUCTIONS



Preheat oven to 350°F. Prepare muffin tin with liners.

In a medium bowl, whisk sugar in butter. Add eggs and vanilla.

Separately, whisk together flour, baking soda and add to wet ingredients. Mash bananas until smooth, and then add to batter. Mix thoroughly until fully incorporated. Batter will be lumpy from bananas.

Combine ingredients for cinnamon swirl until texture of wet sand. Combine ingredients for streusel topping until pea-sized lumps. Be careful not to over work, as butter will melt.

Spoon batter into muffin liners, about 1/2 full. Sprinkle and swirl cinnamon swirl mixture into batter. Top with another tablespoon of batter. Sprinkle streusel topping over batter. Bake for 35 mins or until toothpick comes out clean.