

ULTIMATE BANANA MUFFINS makes 12

(All Recipes)

1 ½ cups all-Purpose Flour
1 tsp. Baking Powder
1 tsp. Baking Soda 1 tsp. Cinnamon
½ tsp. Salt
1 pinch Nutmeg
3 Bananas (ripe or very ripe work best)
½ cup White Sugar
1/3 cup Butter, melted
¼ cup lightly packed Brown Sugar
1 lg. Egg
1 tsp. Vanilla
¼ cup Walnuts or Pecans (opt)

1. Preheat oven to 350* Grease Muffin Tins
2. Sift: Flour Baking Powder, Baking Soda, Cinnamon,
3. Salt and Nutmeg together in a small bowl
4. Mash Bananas with a potato masher in large bowl
5. Mix in white suage, melted butter, brown sugar, egg, and vanilla extract.
6. Fold in flour mixture until just combined
7. Fold in nuts
8. Divide batter evenly amount the prepared muffin cups
9. BAKE in oven until tooth pick inserted in the center comes out clean, about 20 min. **18 minutes** my oven