

Banana Walnut Muffins



Trisha's Dishes

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This is one of my favorite breakfast breads. As they bake your kitchen will be filled with a wonderful aroma.

Note: If you have more muffins than you can eat, freeze them. Take the papers off first.

Servings: 18 – 20 regular size muffins

Prep Time: 20 minutes

Bake Time: 20 - 25 minutes @ 375

Instructions:

1. Preheat oven to 375 degrees.
2. Grease or line with paper muffin liners 18 - 20 muffin cups.
3. Mash 2 of the bananas with a fork in a small bowl so they still have texture.
4. With an electric mixer fitted with a wire whisk, whip the remaining banana and sugar together. Mix in the melted butter, eggs and vanilla.
5. Add dry ingredients and mix by hand until incorporated. Fold in nuts and mashed bananas.
6. Spoon batter equally into prepared muffin cups.
7. In a small bowl, stir together sugar, and flour. Add butter and mix with a pastry blender. Fold in nuts.
8. Sprinkle equally over unbaked muffins.
9. Bake as directed.

Ingredients:

- ☑ 2 cups flour
- ☑ 1 ½ teaspoons baking soda
- ☑ ½ teaspoon salt
- ☑ 4 overripe bananas
- ☑ 1 cup brown sugar
- ☑ ¾ cup (1 ½ sticks) margarine, melted and cooled
- ☑ 2 eggs, room temp
- ☑ 1 teaspoon vanilla extract
- ☑ ½ cup walnuts, chopped

Topping:

- ☑ 1/3 cup brown sugar
- ☑ ¼ cup flour
- ☑ ¼ cup (½ stick) margarine, cubed
- ☑ ¼ cup chopped walnuts

To Serve:

- ◇ Cool at room temperature and enjoy.

Tip: If you half this recipe use 3 Tbsp. each of brown sugar and flour in the topping.