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BEST EVER BANANA MUFFINS



**Level:** Beginner

**Yield:** 12 Muffins

**Time to Plate:** 40 Minutes

**Prep Time:** 15 Minutes

**Cook Time:** 15 Minutes

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## Best Ever Banana Muffins

### INGREDIENTS:

#### Muffin base:

1 1/2 cups all-purpose flour  
1 1/4 tsp baking soda  
1 tsp baking powder  
1/2 tsp salt  
1 1/2 cups mashed over-ripe bananas (about 3 medium-large sized)  
3/4 cups granulated sugar  
1 large egg

1/3 cup salted butter, melted-cooled

1 tsp pure vanilla extract  
1 tsp ground cinnamon  
1/2 tsp ground nutmeg

#### Topping:

3/4 cup packed light brown sugar  
1/3 cup all-purpose flour  
3/4 tsp ground cinnamon  
3 Tbsp salted butter, softened

### PREPARATION:

1. Preheat oven to 350 degrees, and turn on convection. Spray muffin pan with baking spray and gently wipe off excess from the top.
2. In a large bowl, mix together the flour, baking soda, baking powder and salt - set aside. In a medium sized bowl, crack egg and lightly beat. Incorporate the mashed banana, sugar, vanilla, cinnamon, nutmeg and melted butter.
3. Combine the banana mixture into the flour mixture until just combined. It is best to do this with a baking spatula.
4. Using a 1/4 cup scooper, deposit batter into muffin pan.
5. Make the topping - combine the brown sugar, flour and 1/2 tsp cinnamon. Use your hands and incorporate the softened butter into the dry ingredients as best you can. Gently cover the top of each muffin with one Tbsp of the topping mixture.
6. Bake in preheated oven for 15 minutes. Let cool for 10 minutes before removing from pan - allow to completely cool on a wire rack.

