



Best Banana Muffins

Yield: 12 muffins

Topping Ingredients

- ¼ cup (30 grams) unbleached all-purpose flour
- ¼ cup old fashioned oats
- ¼ cup (53 g) dark brown sugar
- 1 teaspoon ground cinnamon
- 4 tablespoons (½ stick) butter, room temperature

Muffin Ingredients

- 1½ cups (180 grams) unbleached all-purpose flour
- 1 teaspoon (6 grams) baking soda
- 1 teaspoon (4 grams) baking powder
- ½ teaspoon salt
- 3 large, ripe bananas, mashed
- ½ cup (120 grams) granulated sugar
- 1 egg, slightly beaten
- ⅓ cup (5 ⅓ Tbsp) butter, melted

Instructions

For the topping, in a medium bowl, mix flour, oats, brown sugar and cinnamon. Add butter or margarine and mix with a pastry cutter until crumbly. Put aside while preparing muffin batter.

For the muffins, in a large bowl, combine flour, baking soda, baking powder, and salt . Set aside.

In another bowl, combine mashed bananas, sugar, slightly beaten egg and melted butter. Mix well. Stir into dry ingredients just until moistened.

Fill greased muffin cups two-thirds full. I use an ice cream scoop to do this. Using your hands, arrange the coarse, pea-sized crumbs of topping over the muffin batter and lightly press into the raw muffin .

Bake at 375 degrees for 18 to 20 minutes (mine took 20 minutes) or until muffins test done with a cake tester. Cool in the cupcake pan for 10 minutes before removing to a wire rack.

Note: I only got 10 muffins out of this recipe and they were very full and tall. If this happens to you, simply fill the 2 empty parts of the muffin tray with hot water while baking.