

## Banana Muffins - from ASW Homestead



- 1 ½ cups flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon ground cinnamon
- 1 egg
- 1 cup mashed bananas (about 3 bananas)
- ¾ cup sugar
- ¼ cup cooking oil

### Directions:

Preheat oven to 350 degrees F. Grease standard muffin pan (twelve 2 ½ muffin cups).

Mash the bananas. In a medium mixing bowl combine mashed bananas, egg, sugar, and cooking oil. In a separate mixing bowl combine flour, baking powder, baking soda, and cinnamon. Combine the wet and dry ingredients and stir until just moistened- batter will be lumpy.

Spoon batter equally into twelve muffin cups.

Bake for 15-20 minutes or until golden brown.

Makes 12 standard size muffins.