

# 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.