



Streusel Topped Banana Muffins

Ingredients :

- 1 ½ cups well-mashed ripe bananas
- ¼ cup canola oil
- ¼ cup unsalted butter melted
- ½ cup sugar
- ½ cup light brown sugar tightly packed
- 2 large eggs room temperature
- ¼ cup buttermilk room temperature preferred
- 1 Tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

Directions :

- Preheat oven to 425F and line a muffin tin with paper liner
- Place peeled bananas in a large bowl and use a fork or a potato masher to mash them - bananas should be well-mashed
- 1 ½ cups well-mashed ripe banana
- Add oil and melted butter and stir well
- Stir in sugars until well combined
- Add eggs buttermilk, and vanilla extract and stir well Mix in eggs, vanilla extract, buttermilk
- In a separate bowl, whisk together your dry ingredients .. , baking powder, baking soda, flour, baking powder, baking soda, salt
- Add dry ingredients to your wet batter and gently fold in until ingredients are just combined 851
- Portion batter into prepared muffin tin, filling each liner ¾ of the way full. Set aside and prepare your Streusel topping

See backside for Streusel topping instructions!



Streusel Topping

Ingredients :

- ½ cup all-purpose flour
- ½ cup brown sugar
- ¼ teaspoon salt
- ¼ cup unsalted butter, cold
- 1 cup chopped walnuts

Directions :

- Combine flour, brown sugar, and salt in a medium-sized bowl and use a fork to stir the ingredients together.
- Using a pastry cutter, cut in your cold butter until the butter is well-worked in and your mixture resembles coarse crumbs.
- Sprinkle streusel topping evenly over each muffin.
- Bake muffins on 425F for 8 minutes and then reduce the oven temperature to 350 (do not open the oven door or remove the muffins, just leave them in and reduce the temperature) and bake another 7-8 minutes on 350F. A toothpick inserted in the center of the largest muffin should come out clean or with few moist crumbs (no wet batter) to test for doneness.
- Allow muffins to cool before enjoying.



Recipe from Sisters of the Spoon

www.sistersofthespoon.com/category/recipes/