

Banana Muffins

What you need:

4 very ripe bananas
½ cup butter
⅓ cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 ½ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon cinnamon

optional: 2 cups chocolate chips or cinnamon chips

What you do:

Preheat oven to 350 degrees.

Line muffin tins with paper baking cups.

In a bowl, combine dry ingredients and set aside.

In a second bowl, mix together softened butter and sugars.

Once combined, add the eggs, vanilla, and mashed bananas and mix.

Slowly add the dry ingredients to the banana mixture and stir.

Add chips or nuts if desired.

Fill each muffin tin 2/3 of the way with batter.

Bake for 18-20 minutes

Immediately remove from muffin tin and allow to cool on a wire rack

Makes approximately 24 muffins.