



Banana Muffins, Brown Sugar

Ingredients:

3-4 Tbsp salted butter, room temperature
1 cup self-rising flour
Pinch baking soda
1/2 cup packed brown sugar
1 large egg
1 tsp vanilla extract
1 ripe banana, mashed with a fork
1/2 cup buttermilk

Instructions:

Combine butter and flour with a blending fork until the mixture is crumbly. Add baking soda and stir. Incorporate sugar, egg, vanilla, banana, and buttermilk; mix with a spoon until combined. Fold in nuts. If the batter appears dry, add a small amount of milk. The batter may remain lumpy. Fill greased muffin tins to three-quarters full and sprinkle with Recipe #151 Streusel. Bake at 375°F until the muffins are golden brown and set, check in 30 minutes.