

Brown Sugar Banana Muffins

STREUSEL TOPPING:

1/4 CUP PACKED BROWN SUGAR
1/4 CUP SELF RISING WHITE LILY FLOUR
1/4 CUP FINELY CHOPPED PECANS
3 TBSP. SALTED BUTTER (ROOM TEMP)

For Streusel:

Using a blending fork, blend butter and flour until crumbly. Add pecans and mix well, then set aside.

MUFFINS:

3-4 TBSP. SALTED BUTTER (ROOM TEMP)
1 CUP SELF-RISING WHITE LILY FLOUR
PINCH OF BAKING SODA
1/2 CUP PACKED BROWN SUGAR
1 EGG
1 TSP. VANILLA FLAVORING OR EXTRACT
1 RIPE BANANA MASHED WITH FORK
1/2 CUP BUTTERMILK
OR ENOUGH TO MAKE IT WET

Muffins:

Using a blending fork, blend butter and flour until crumbly. Add soda and mix well. Next add sugar, egg, vanilla, banana, buttermilk and mix well with a spoon. Add nuts and mix. If batter is too dry, add a little extra milk. Batter can be a little lumpy. Fill well-greased muffin pans 3/4 high and top with streusel. Bake at 375 degrees until golden brown and set.