

Banana Nut Muffins

1 ½ cups flour
½ teaspoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt

Mix above together in a bowl.

In a larger bowl mix up the following:

3 medium mashed bananas
2/3 cup white sugar
1 egg
1 teaspoon vanilla
½ cup melted butter

Mix above well and add the dry ingredients until just incorporated.

Spoon into lined muffin tin (makes 12 muffins).

Topping:

1/3 cup packed brown sugar
2 tablespoons flour
2 tablespoons butter
2 tablespoons rolled oats
½ tsp cinnamon
1/3 cup chopped pecans

Mix well – and then sprinkle on top of each muffin.

Variation: Instead of the topping – put a teaspoon of Nutella on top of each banana batter and using a toothpick – swirl it a little bit into the batter – sooooo good.

Bake at 350 for 20-25 minutes.