

Banana Bread Muffins- Quick Bread

Ingredients

- 1 ½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ tsp salt
- 3 bananas (mashed)
- ¾ c. white sugar
- 1 egg
- ⅓ cup butter, melted
- ⅓ cup packed brown sugar

For the crumb

- 2 T flour**
- ¼ tsp ground cinnamon**
- 1 T butter**

Directions

Day 1:

1. In a large bowl, sift together 1 ½ c. flour, baking soda, baking powder, and salt.
2. In a small mixing bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. **Cut in** (using a fork), 1 tablespoon butter until mixture resembles crumbs. You will sprinkle this over the muffins.
3. Place in two ziploc bags labeled, **kitchen number, period number, and flour mixture/crumb mixture.**

Day 2:

1. Preheat oven to 375 degrees F.
2. Mash bananas, and beat together sugar, egg, and melted butter. (Melt butter in microwave)
3. Combine with flour mixture. DO NOT OVER STIR.
4. Spoon batter into muffin tins ½ way!!
5. Bake in oven for 18-20 minutes or until toothpick inserted into center of muffin comes out clean.
6. Sprinkle crumb over hot muffins and enjoy!

