



Best Yet Banana Mini Muffins

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

48

Description

When these mini banana muffins are on a breakfast buffet table along with an array of other breakfast treats they will steal the show They are moist and full of banana flavor

Ingredients

- - cooking spray - 1 ½ cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 3 bananas
- mashed - ¾ cup white sugar - ½ cup melted butter - 1 egg
- beaten

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease 2 mini muffin tins with cooking spray. Combine flour
2. baking powder
3. and baking soda in a bowl. Blend bananas
4. sugar
5. butter
6. and egg together in a separate bowl. Add to flour mixture; stir batter well to combine. Scoop batter into prepared muffin cups
7. filling each 2/3 full. Bake in the preheated oven until tops spring back when lightly pressed
8. about 15 minutes. Cool in the tins for 5 minutes. Transfer to a wire rack to cool completely.