

Banana and Persimmon Cinnamon Muffins

Savannah · 28/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

6

Description

I put this recipe together to use up some bananas and persimmon that were very very ripe As soon as they began to bake my daughter said she could smell autumn

Ingredients

- - 2 ripe bananas
- peeled - 1 Hachiya persimmon
- peeled - $\frac{3}{4}$ cup white sugar - ? cup coconut oil
- melted - 1 egg - 2 teaspoons vanilla extract - $1\frac{1}{2}$ cups all-purpose flour - $1\frac{1}{2}$ teaspoons baking powder - $\frac{1}{2}$ teaspoon salt - 1 tablespoon white sugar - $1\frac{1}{2}$ teaspoons ground cinnamon

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Line 6 muffin cups with paper liners. Mash bananas and persimmon together in the bowl of a stand mixer. Add 3/4 cup sugar
2. coconut oil
3. egg
4. and vanilla extract
5. 1 at a time
6. mixing well after each addition. Sift flour
7. baking powder
8. and salt together in a separate bowl. Stir flour mixture into banana mixture using a spoon just until batter is combined. Fill each muffin cup 3/4-full with batter. Mix 1 tablespoon sugar and cinnamon together in a bowl; sprinkle over batter. Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean
9. 18 to 23 minutes. Cook's Note: The muffin cups can also be greased with coconut oil instead of lining with paper liners if desired.