



Banana Zucchini Bread Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

36

Description

This banana zucchini muffin recipe is from my motherinlaw and it is the only way to get my husband to eat bananas and my kids to eat zucchini I bake them into muffins because they get eaten faster than a loaf but its great either way

Ingredients

— - 2 over-ripe bananas
— mashed - 1 ½ cups white sugar - 1 cup shredded zucchini - 1 cup applesauce - 3 large eggs - ½ cup packed brown sugar - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 cup whole wheat flour - 1 tablespoon ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - ½ teaspoon baking powder - ½ cup oats

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line 36 muffin cups with paper liners. Mix together bananas
2. white sugar
3. zucchini
4. applesauce
5. eggs
6. brown sugar
7. and vanilla in a large bowl. Combine all-purpose flour
8. whole wheat flour
9. cinnamon
10. salt
11. baking soda
12. and baking powder in a sifter and sift over banana mixture; add oats and mix until just combined. Pour batter into the prepared muffin cups. Bake in the preheated oven until a toothpick inserted into the center of a muffin comes out clean
13. about 20 minutes. Cool muffins completely in the tins before removing. Tips This recipe can also be made into 2 loaves. Bake in the preheated oven for 40 minutes
14. then turn off the oven and let bread sit in the oven for 15 minutes.