



Healthier Banana Crumb Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

10

Description

These muffins are so tasty I add extra bananas and decrease the sugar They are healthier and still good

Ingredients

- - 1 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon salt - 4 bananas
- mashed - ¼ cup white sugar - 1 egg
- lightly beaten - ? cup butter
- melted - ? cup packed brown sugar - 2 tablespoons all-purpose flour - ? teaspoon ground cinnamon - 1 tablespoon butter

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups or line with muffin papers.
Mix 1 1/2 cups flour
2. baking soda
3. baking powder
4. and salt in a large bowl. Beat bananas
5. sugar
6. egg
7. and melted butter in another bowl. Stir banana mixture into flour mixture just until moistened. Spoon batter into prepared muffin cups. Combine brown sugar
8. 2 tablespoons flour
9. and cinnamon in a small bowl. Blend in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins. Bake in preheated oven until golden and tops spring back when lightly pressed
10. 18 to 20 minutes. Editor's Note: This recipe is a healthier version of Banana Crumb Muffins.