

Banana Crumb Muffins

Yield: 10 muffins

Muffin Ingredients:

1 1/2 c all-purpose flour
1 t baking soda
1 t baking powder
1/2 t salt
3 bananas, mashed
3/4 c white sugar

1 egg, lightly beaten
1/3 c butter, melted
1/3 c packed brown sugar

Crumb Ingredients:

2 T all-purpose flour
1/8 t ground cinnamon
1 T butter

Directions:

Preheat oven to 375 degrees F. Lightly grease 10 muffin cups, or line with muffin papers.

In a large bowl, mix together flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups.

In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.

Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.