

Banana Muffins

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Ingredients:

1/2 cup butter, room temperature.

1 cup granulated sugar.

2 large eggs.

2 large bananas, ripe, mashed.

1 teaspoon vanilla extract.

2 cups all-purpose flour.

1 teaspoon salt.

1 teaspoon baking powder.

1/2 teaspoon baking soda.

1/2 cup chopped pecans or walnuts.

Preparation:

Grease 12 muffin cups or line with paper muffin liners.

Cream butter and sugar with an electric hand-held mixer until light and fluffy.

Beat in eggs, one at a time, beating after each addition.

Add bananas and vanilla and beat until smooth.

Mix together the flour, salt, baking powder, and baking soda.

Stir flour mixture into butter mixture, alternating with the sour milk or buttermilk.

Stir until dry ingredients are moistened then gently stir in chopped nuts.

Spoon banana muffin batter into prepared muffin cups or liners.

Bake at 400°F for about 15-18 minutes, or until tops are lightly browned.

Cool muffins by turning them out onto rack to cool longer.