

Banana Muffins



Ingredients

- 2 eggs
- 2 tbsp sugar
- 6 tbsp vegetable oil
- 3-4 ripe bananas, mashed
- 225g plain flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- 1 tsp vanilla essence – optional
- 100g chopped nuts – optional

Method

1. Preheat the oven to 180°C/Gas 4.
2. Beat the eggs and sugar together well
3. Add all the rest of the ingredients
4. Grease 12 muffin cups or line the tin with paper muffin liners
5. Spoon the mixture into the cups, filling 2/3 full
6. Bake in a pre-heated oven for 15 – 20 minutes or until they turn light brown
7. Make a great snack or dessert!

Top tips:

Try swapping the banana with 2 grated apples for moist, delicious apple muffins