

# Banana Crumb Muffins

## Description

Banana muffins with a crumb topping. Can add nuts to the recipe if desired.

## Ingredients

- 1 1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 5 banana, mashed ripe (3-5)
- 3/4 cup White Sugar
- 1 egg lightly beaten
- 1/3 cup melted butter
- 1/3 cup packed brown sugar
- 2 tbsp all purpose flour

## Instructions

Additional ingredients:

1/8 tsp ground cinnamon

1 TBSP butter

## Summary

**Yield:** 12

**Source:** Allrecipes.com

**Prep Time:** 20 minutes

**Category:** Breads

**Cuisine:** American

**Tags:** Banana, muffins

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## Directions

Preheat oven to 375 degrees F (190 degrees C).

Lightly grease 10 muffin cups, or line with muffin papers.

In a large bowl, mix together 1 1/2 cups 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.