

# BANANA BREAD MUFFINS

## I n g r e d i e n t s

- \* 2 cups all-purpose flour
- \* 1 cup white sugar
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1/2 cup vegetable oil
- \* 1 egg
- \* 3 ripe bananas, mashed
- \* 1/4 cup chopped walnuts



## D i r e c t i o n s

1. Preheat the oven to 350 degrees F / 175 degrees C.
2. Place some muffin cups in muffin tin or grease the tin with some butter.
3. Mix the sugar, oil and egg until creamy and light yellow. Add bananas and walnuts. Add flour, baking soda, and salt. Stir until completely smooth. Spoon the batter into the muffin tin.
4. Bake for 30 to 40 minutes, until toothpick poked in center muffin comes out clean.

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