

Banana Nut Muffins

Bake sweet banana muffins with crunchy walnuts.



Yield: 12 muffins

Ingredients



1 $\frac{1}{4}$ cups
flour



1 tsp baking
powder



$\frac{3}{4}$ tsp
kosher salt



1 tsp ground
cinnamon



$\frac{3}{4}$ cup chopped
walnuts



3 very ripe
bananas



1 egg



1 cup
sugar



1 tsp
vanilla



$\frac{1}{3}$ cup
vegetable oil

Tools



muffin tin



muffin liners or
cooking spray



dry
measuring cups



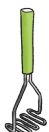
measuring
spoons



medium
bowl



large bowl



masher



liquid
measuring cup



spatula



spoon



toothpicks

Steps

Before you begin: Preheat oven to 375°F. Line muffin tin with paper liners or grease with cooking spray.

1



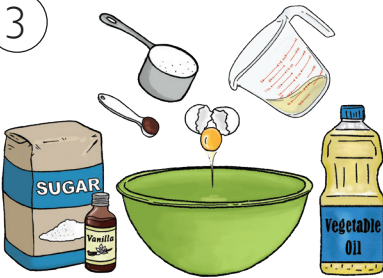
Stir flour, baking powder, salt, cinnamon, and chopped walnuts in medium bowl. Set aside.

2



Peel bananas. Add to large bowl and mash until smooth.

3



Crack egg into large bowl. Add sugar, vanilla, and oil. Whisk until combined.

4



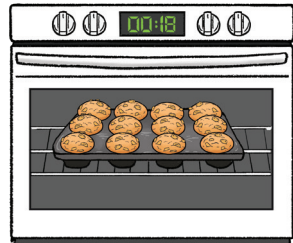
Add dry ingredients to wet ingredients. Stir until just combined.

5



Scoop batter into muffin tin, evenly dividing between the cups.

6



Bake 18-20 minutes, until a toothpick inserted in the center comes out clean. TASTE & SHARE!