Kids in the Kitchen

Make Your Own Muffin with That’s it.

Are you ready to make these muffins your own? This recipe shows you how to make the base – and then YOU get to decide what to put inside.

We can’t wait to see what you create!

**Ingredients:**
- 2 ripe bananas
- 1 egg
- 2 tsp oil
- ½ tsp vanilla
- ½ cup milk (use your favorite kind of milk)
- 1 cup flour
- ½ tsp baking powder

**Optional mix-ins:**
- That’s it. Fruit Bars
- That’s it. Crunchables
- Chia seeds
- Flax seed
- Cinnamon
- Zucchini
- Carrots
- Chocolate chips
- Shredded coconut
- Anything else that sounds yummy!

**Materials you’ll need:**
- Muffin tray or cookie sheet
- Fork or potato masher
- Large and small mixing bowls
- A grown-up to help with the oven

**Directions:**
1.) Pre-heat oven to 350° F
2.) Lightly spray muffin tray or cookie sheet with cooking spray
3.) Add bananas to a large mixing bowl and mash with a fork or potato masher until well incorporated
4.) Add wet ingredients: egg, oil, vanilla and milk, and mix well
5.) In a small bowl, add the dry ingredients: flour, baking powder and any dry mix-ins, and mix well
6.) Add your remaining mix-ins to the batter. Fill each muffin cup about ¾ full of batter and bake for 15 minutes, or until cooked through

Extra credit: Ask your grown-up to post a picture of your muffins to Instagram* to have a special That’s it. prize sent to you!

*Must tag @thatsit and include hashtag #thatsitSAA