



ANA's Kitchen Corner

Banana Muffins

Ingredients

1/2 Cup of Margarine
1/2 Cup of White sugar
1 Tsp Vanilla
1 Egg

3 Crushed bananas
1 Tsp Baking soda
1/2 Cup Coconut

1 Cup of Flour
1 Tsp Baking powder

Directions

1. Cream together the margarine, white sugar, egg and vanilla.
2. Add crushed bananas, baking soda and coconut to the creamed mixture.
3. Add the flour and baking powder together into the creamed mixture. Mix well until moistened.
4. Bake at 350 F for 25 mins for large muffins or 15-20 mins for small muffins.
5. Makes 12 large or 24 small muffins.

Topping

Mix butter, brown sugar and flour together. Use "taste and feel method" should be crumbly.

This recipe is from: When I took cooking class in high school and saved it all this time. It's one of my favourites.

Ana's Kitchen Tips:

1. For this recipe you can substitute the coconut for oatmeal or chocolate chips in stand whatever is convenient to you.
2. If your muffins don't rise: Your oven might not be hot enough. Opening the oven door too many times to check the muffins can also make the oven lose a lot of heat and accordingly cause your muffin tops to sink as well. If you undermix the batter, it's likely that your muffins won't develop much structure