

Banana Bread Muffins

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Prep time: 10 mins

Cook time: 20 mins

Total time: 30 mins

Adapted from: Smitten Kitchen's Jacked up Banana Bread

Yields: 12 muffins

Ingredients:

- 3 to 4 ripe bananas, smashed
- 1/3 cup melted salted butter
- ¾ cup light brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla
- ¼ c plain Greek yogurt
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- Pinch of ground cloves
- 1 teaspoon baking soda
- Pinch of salt
- 1 1/2 cups flour
- Optional: ½ cup nuts or ½ cup semi-sweet chocolate chips



Directions

1. Preheat the oven to 375°F.
2. Mix butter into the mashed bananas in a large mixing bowl.
3. Mix in the sugar, egg, vanilla and yogurt, then the spices.
4. Sprinkle the baking soda and salt over the mixture and mix in.
5. Add the flour last, mix.
6. Pour mixture into a buttered muffin pan. Pour about ¼ cup batter in each muffin tin. Bake for 20-30 minutes, or until a tester comes out clean. Cool on a rack.

Notes

1. Option to add in ½ c nuts, or ½ semi-sweet chocolate chips at the end with the flour.