

Banana Muffins by Abbie Davies, P4



Ingredients

- 30g unsalted butter
- 60g clear honey
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 large ripe bananas
- 150g plain flour
- 1 heaped teaspoon baking powder
- $\frac{1}{2}$ teaspoon bicarbonate of soda
- pinch of salt
- Muffin tin and paper cases

Instructions

1. Preheat the oven to 190c / gas mark 5
2. Put the butter, honey and vanilla extract in a pan on a low heat to melt, then remove and set aside for a few minutes
3. Mash the bananas and, in another bowl, measure out the flour, baking powder, bicarbonate of soda and salt
4. Mix the melted butter mixture with the bananas and mix that into the dry ingredients
5. Don't overmix - just stir a couple of times
6. Put the paper cases in the muffin trays and fill them about $\frac{2}{3}$ full of mixture
7. Put in the oven and cook for about 25 mins
8. Leave in the tin for 5 mins, then remove the muffins in their cases to a wire rack for another 5-10 mins or until cool