

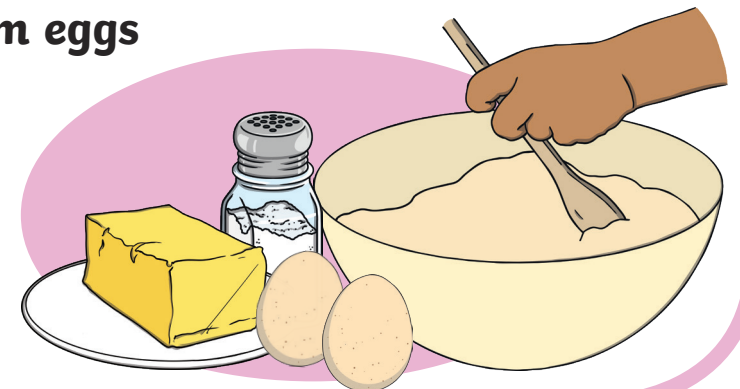
# Banana Muffins



## Step 1

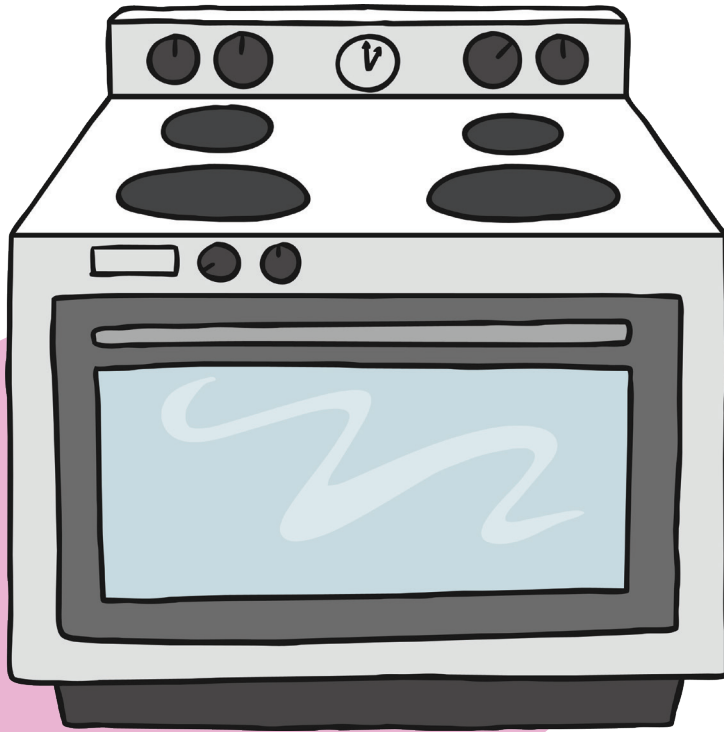
### You will need:

- 75g butter
- 250g self-rising flour
- 1 tsp baking powder
- $\frac{1}{2}$  tsp bicarbonate of soda Pinch of salt
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp ground nutmeg
- 115g caster sugar
- 1 tsp vanilla extract
- 2 large, ripe bananas
- 2 medium eggs



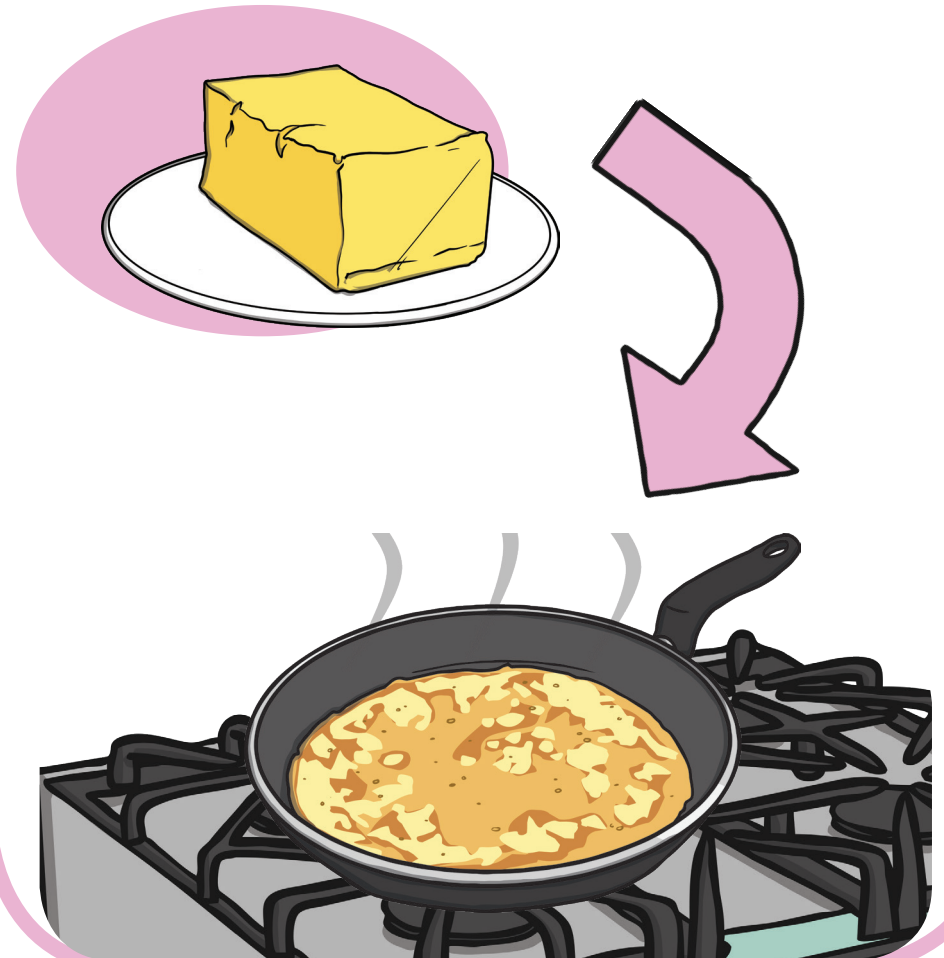
## Step 2

Heat the oven to 190°C/Gas Mark 5.



## Step 3

Melt the butter and let it cool.



## Step 4

**Mash the bananas with a fork.**

**Then, beat the eggs, vanilla extract, melted butter and milk in a bowl.**

**Next, add the mashed banana and mix well.**



## Step 5

**Sift the flour, baking powder, bicarbonate of soda, salt, cinnamon and nutmeg together in a large bowl.**

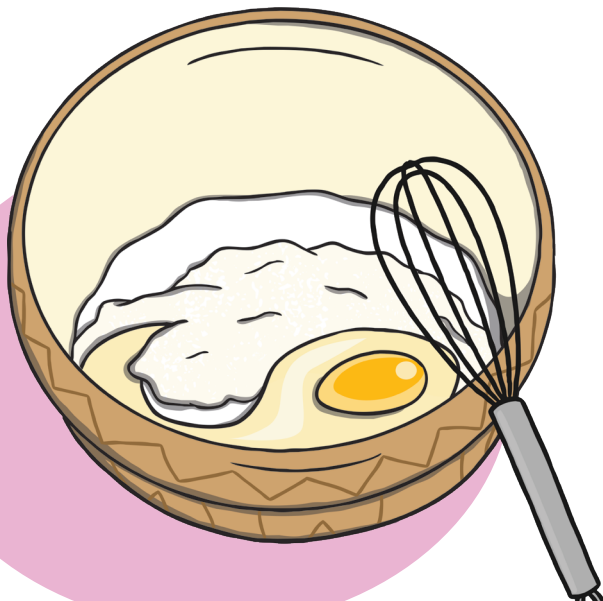
**Then, add the sugar and mix.**



## Step 6

**Make a well in the centre of the dry ingredients and add the egg mixture, stirring roughly until it is a lumpy paste (don't over mix – you want it to be lumpy!).**

**Mix well.**



## Step 7

**Share the mixture into paper cases.**





## Step 8

**Put the muffins into the oven and bake for 20 to 25 minutes or until the muffins feel springy to touch.**



## Step 9

**Leave the muffins to rest for five minutes, then enjoy eating your muffins!**

