

BANANA MUFFINS

125g butter, softened

½ cup caster sugar

½ cup brown sugar

2 eggs

3 bananas, mashed

1 teaspoon vanilla extract

1½ cups plain flour

3 teaspoons baking powder

½ teaspoon bicarbonate soda

Pinch of salt

2-3 tablespoons milk



Pre-heat oven to 180 degrees.

Cream butter and sugars together.

Add eggs to mixture, one at a time.

Add mashed bananas and vanilla to mixture.

Add milk as required for a smooth, but not runny mixture.

Place mixture into muffin pans.

Bake for about 12 minutes for mini muffins or about 20 minutes for larger muffins.