



The Old Consulate Inn

Port Townsend, WA

Banana Muffins

Makes: 18 muffins
Oven: Preheated to 350°

½ cup	Butter
1 ¼ cup	Brown Sugar
2	Eggs, beaten
½ cup	Oil
3 cups	Very ripe or frozen bananas, mashed
3 cups	Flour
1 tsp	Baking Powder
2 tsp	Baking Soda
¾ tsp	Nutmeg
1 tsp	Cinnamon
Pinch	Salt

Cream together the butter and brown sugar.

While creaming, in a 2nd bowl, beat the eggs, oil and banana.

In a 3rd bowl, combine the dry ingredients: flour, baking powder, baking soda, spices and salt.

Once the butter & brown sugar are creamed, beat in the banana mixture.

Then slowly add the flour mixture. Do not over beat – stop when just mixed.

Scoop into well-greased muffin tins, ¾ full.

Bake for 20-25 minutes – the edges will pull slightly away from the pans.

Let cool only few minutes before gently removing. Cool on a cake rack.

These refrigerate and freeze well