

Ingredients:

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3 large bananas, mashed
3/4 cup white sugar
1 egg
1 teaspoon vanilla
1/3 cup butter, melted
Chocolate chips or shredded coconut optional

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Coat muffin pans with nonstick spray, or use paper liners. Sift together the flour, baking powder, baking soda, and salt; set aside.
2. Combine bananas, sugar, egg, and melted butter in a large bowl. Fold in flour mixture, and mix until smooth. Scoop into muffin pans.
3. Bake in preheated oven. Bake mini muffins for 10 to 15 minutes, and large muffins for 25 to 30 minutes. Muffins will spring back when lightly tapped.