

BANANA MUFFINS
MAKES 12

3/4 CUP SUGAR
1 1/2 CUPS FLOUR
1 TSP SODA
1/2 TSP SALT
1 EGG BEATEN
1/3 CUP MELTED MARGARINE
3 MASHED BANANAS
1/2 CUP CHOPPED PECANS
STREUSEL MIXTURE LISTED BELOW

SIFT DRY INGREDIENTS. COMBINE BEATEN EGG, MARGARINE, AND MASHED BANANAS. ADD DRY INGREDIENTS. MIX UNTIL FLOUR IS MOISTENED. ADD PECANS AND FOLD IN GENTLY. EITHER PLACE PAPER LINERS IN CUPCAKE PANS OR GREASE EACH CUP. FILL EACH 2/3 FULL. SPRINKLE ON STREUSEL TOPPING LISTED BELOW IF YOU CHOOSE. BAKE AT 400 DEGREES FOR 15 TO 20 MINUTES. THE TIME DEPENDS UPON THE SIZE OF YOUR MUFFIN PANS. THESE ARE GOOD.

STREUSEL TOPPING

MIX TOGETHER 1/4 CUP BROWN SUGAR, 1/2 TSP CINNAMON AND 1/4 CUP FINELY CHOPPED PECANS.

APPLE MUFFINS

1 1/2 CUP FLOUR
1/2 CUP SUGAR
2 TSP BAKING POWDER
1/2 TSP SALT
1/2 TSP CINNAMON
1 EGG
1/2 CUP MILK
1/4 CUP OIL
1 CUP GRATED APPLE

SIFT TOGETHER DRY INGREDIENTS. BEAT EGG. STIR IN MILK, OIL AND GRATED APPLE. ADD DRY INGREDIENTS, AND MIX UNTIL FLOUR IS MOISTENED. BATTER WILL BE A LITTLE LUMPY. DO NOT OVER MIX. GREASE MUFFIN PANS OR USE CUPCAKE LINERS. FILL CUPS ABOUT 2/3 TO 3/4 CUP FULL. SPRINKLE ON THE STREUSEL MIXTURE LISTED ABOVE.