



Banana Crumb Muffins



Prep	Cook	Ready In
15 m	20 m	35 m

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Smart & Final

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"The crumb topping is what makes these banana muffins stand apart from the ordinary. They're scrumptious!"

Ingredients

1 1/2 cups all-purpose flour	1 egg, lightly beaten
1 teaspoon baking soda	1/3 cup butter, melted
1 teaspoon baking powder	1/3 cup packed brown sugar
1/2 teaspoon salt	2 tablespoons all-purpose flour
3 bananas, mashed	1/8 teaspoon ground cinnamon
3/4 cup white sugar	1 tablespoon butter



C & H White Sugar
Granulated
\$2.29 - expires in 2 days

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with muffin papers.
- 2 In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups.
- 3 In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.
- 4 Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

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