Banana Bran Muffins

**Dry ingredients**

1 cup all purpose flour

½ cup wheat bran

½ cup sugar (works best with Turbinado)

1 teaspoon baking powder

½ teaspoon baking soda

Pinch of salt

**Wet ingredients**

3 bananas mashed

⅓ cup butter melted

¼ cup milk

¼ cup honey

1 teaspoon vanilla

**Options**

⅓ cup currants

½ cup pecans

½ cup chocolate chips

Makes 18 standard sized muffins

1. Heat oven to 350F
2. Mix dry ingredients and options together
3. Mix wet ingredients
4. Add dry ingredients and options to the wet
5. Mix till just combined
6. Bake in 350F oven for 14-16 minutes (cake tester should come out clean, i like it when the sides are a little brown so i leave it in around 16 mins)