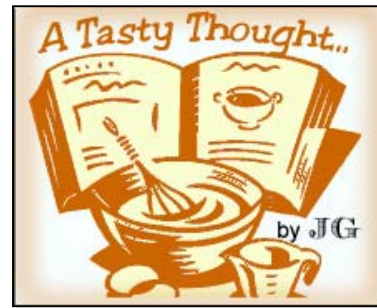


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

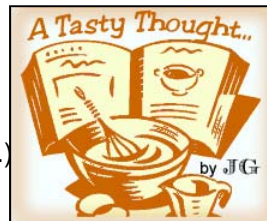
Banana Crumb Muffins

Oven: 375°F

Yield: 12 Muffins

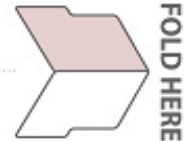
Ingredients

- 1½ Cups Flour
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- ½ tsp. Salt
- 2 Large OVERRIPE Bananas, mashed
- ¾ Cup Sugar
- 2 Egg Whites, lightly beaten
- 1/3 Cup Melted Butter/Margarine (I use Promise.)



Topping Ingredients

- 1/3 Cup Brown Sugar
- 2 TBS. Flour
- 1/8 tsp. Cinnamon
- 1 TBS. Softened Butter/Margarine



Method

1. Mix Flour, Baking Soda, Baking Powder & Salt in a large bowl.
 2. In another bowl combine mashed Bananas, Sugar, Egg Whites & Melted Margarine.
 3. Stir Banana mixture into Flour mixture until moistened.
 4. Spoon batter into muffin paper lined muffin tin.
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5. In another small bowl mix together brown sugar, extra Flour, Cinnamon & softened Margarine. Sprinkle an equal amount over batter of each muffin. Press lightly.
 6. Bake in a Preheated 375°F Oven 18 – 20 Minutes or until a toothpick or cake tester that has been inserted in center of muffin comes out clean. Remove from pan and cool.

Enjoy!!!
JG