



Ingredients

- 4 bananas ripe
- 1 cup sugar
- 2 tbs butter
- 1 egg beaten
- 2 cups self-raising flour
- 2 tbs milk
- 1 pinch salt



Equipment

- 1 12-hole muffin pan



INGREDIENTS	PREP TIME	COOK TIME	MAKES
 7	 00:15	 00:20	 12



Method

- STEP 1** Preheat oven to 180C. Grease muffin tin.
- STEP 2** Beat eggs and bananas together, then add all other ingredients and mix well.
- STEP 3** Fill muffin tins $\frac{3}{4}$ full with mixture.
- STEP 4** Cook for approximately 20 minutes until risen and golden.



Notes

Use 3-4 bananas depending on size.

You can substitute margarine for butter.

Love all things banana? Try this delicious [Banana Cake with Sour Cream](#).

Bron



<http://www.bestrecipes.com.au/recipe/easy-banana-muffins-L3078.html>

BY: It's katty!

RATING: ★★★★★ 91 reviews

DIFFICULTY: Easy

Info Martine Lycke 14/05/2013

Gebruikt, na lezen reviews

2 rijpe bananen

125 g frambozen

1 ei

100 gr suiker

2 el boter

250 g zelfrijzende bloem

2el melk

Zout

18 stuks in 3 verschillende vormen. Best met papiertje !

170 graden 25 minuten

Zijn ze nu goed gebakken of niet, ik weet het eigenlijk niet. Niet slecht, 1 ste gebruik van Kitchenaid.

Fotos

