



Peanut Butter Banana Muffins

INGREDIENTS

2 cups all-purpose flour
1/2 cup lightly packed brown sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup peanut butter
2 tablespoons vegetable oil
2 eggs
3/4 cup milk
2 ripe bananas, mashed

DIRECTIONS

1. Preheat the oven to 375°F.
 2. In a large bowl, mix together the flour, brown sugar, baking powder and salt.
 3. In a separate bowl, beat together the peanut butter, oil, eggs, milk and bananas.
 4. Stir the wet ingredients into the dry ingredients just until moistened.
 5. Spoon the batter into 12 well greased muffin cups. Bake for 20 to 25 minutes, or until a toothpick inserted in the centre of a muffin comes out clean. Makes 12 muffins.
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