

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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