

## Easy banana muffins



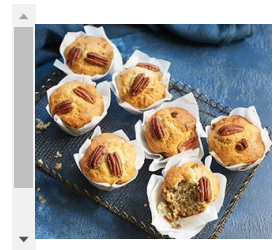
Prep: 15 mins  
Cook: 25 mins



Easy



Makes 12



### Ingredients

250g self-raising flour

1 tsp baking powder

½ tsp bicarbonate of soda

110g caster sugar

75g butter, melted

1 tsp vanilla extract

2 eggs

2 large ripe bananas, mashed

125ml buttermilk (or add 1 tsp of lemon juice to milk and leave for 20 mins)

50g pecans, chopped, plus extra to decorate (optional)

### Method

**Step 1** Heat the oven to 190C/170C Fan/gas 5. Line a 12-hole muffin tin with paper cases. Sift together the flour, baking powder, bicarbonate of soda and caster sugar with a big pinch of salt. In a separate [bowl](#) mix the melted butter, vanilla extract, eggs, mashed bananas and buttermilk.

**Step 2** Make a well in the centre of the dry ingredients and pour the wet ingredients in. Roughly mix together with a fork, being careful not to over-mix. Scatter in the chopped pecans, if using, then spoon the mixture into the muffin cases. Top with pecan halves, then bake for 20-25 mins, until golden brown. Cool on a [wire rack](#).

