



Banana, Pecan and Oat Muffins

Sarah's Servings: 12 Sarah's skill: Easy Baking time: 30 mins

Ingredients

250g Soft unsalted butter
100g Light brown sugar
100g Caster sugar
4 Large eggs
300g Mashed ripe bananas
50g Coarsely chopped pecan nuts
250g Self raising flour
1 tsp Baking powder
1 tsp Ground cinnamon
75g Rolled oats

Oat topping:

60g Rolled Oats
1/2 tsp Ground cinnamon
30g Light brown sugar
30g Melted butter

Method

- Preheat the oven to 180 degrees centigrade (160 Fan).
- Line a muffin tin with 12 tulip cases.
- Mash the bananas with a fork.
- In the bowl of a stand mixer weigh the butter, light brown sugar and caster sugar.
- Mix until it is light and fluffy.
- While this is mixing prepare the topping by mixing all the ingredients together in a small bowl. Set aside for later.
- Then add the eggs one at a time and mix.
- Next add the mashed banana and chopped pecan nuts.
- Finally add the flour, baking powder, cinnamon and rolled oats.
- Divide the mixture equally into the prepared cases and sprinkle over the oat topping.
- Place in the oven and bake for 30 minutes or until a skewer comes out clean.