

Banana Butterscotch Muffins by Lynn's Recipes



Lynn demonstrates a Nigella Lawson recipe for Banana Butterscotch Muffins. These are great for breakfast or a snack. You can use white chocolate chips or dark chocolate chips, if you prefer instead of the butterscotch chips.

Makes 12 muffins

Ingredients:

- 3 very ripe bananas
- ½ cup vegetable oil, (I used coconut oil)
- 2 large eggs
- 1-2/3 cups all purpose flour
- ½ cup sugar
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup butterscotch morsels, or whatever flavor you prefer

Preheat oven to 400°. Line a muffin tin with muffin papers or spray with cooking spray.

Mash the bananas and set aside for a moment.

Pour the oil into a bowl and beat in the eggs.

Put the flour, sugar, baking soda and baking powder into a large bowl and mix in the beaten egg and oil mixture, followed by the bananas.

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Fold in the butterscotch morsels and place equal quantities in the prepared muffin tin. An ice cream scoop works well for this task.

Bake in the oven for 20 minutes.

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