

Banana Muffins

<i>½ Cup</i>	<i>Butter</i>
<i>1</i>	<i>Egg</i>
<i>½ Cup</i>	<i>Brown Sugar</i>
<i>¼ Cup</i>	<i>White Sugar</i>
<i>1 Tsp</i>	<i>Vanilla</i>
<i>Pinch</i>	<i>Salt</i>
<i>1 Cup</i>	<i>Ripe Banana Mashed (about 3)</i>
<i>1 ½ Cup</i>	<i>Flour</i>
<i>1 Tsp</i>	<i>Baking Soda</i>
<i>¼ Cup</i>	<i>Sour Cream</i>
<i>Topping</i>	<i>Cinnamon & Brown Sugar</i>

- 1. Cream together butter, white and brown sugar.**
- 2. Add eggs, vanilla, salt and mashed banana**
- 3. Mix well.**
- 4. In a separate bowl combine sour cream and baking soda. Mix and let stand for a couple of minutes until the sour cream gets foamy.**
- 5. Add sour cream to batter and mix well.**
- 6. Add flour to batter until completely incorporated.**
- 7. Portion into muffin tins or an 8 x 8 cake pan. Makes about 12 conventional muffins.**
- 8. Cover the top lightly with cinnamon and brown sugar.**
- 9. Bake @ 375°**
 - 1. 10 – 12 minutes for mini muffins**
 - 2. 18 – 20 minutes for conventional muffins**
 - 3. 30 – 35 minutes for cake**