

Blueberry Banana Muffins

Ingredients:

1 1/2 cups flour
1/2 tsp salt
1 tsp baking powder
1 tsp baking soda
3 mashed overripe bananas
1 large egg
1 tsp vanilla
1/2 cup melted butter
3/4 cup sugar
1 cup blueberries
1 tbsp flour, to coat blueberries

For Topping:

2 tbsp flour
1/8 tsp cinnamon
1/3 cup brown sugar
2 tbsp melted butter
3 tbsp rolled oats
1/4 tsp salt

Directions:

Preheat oven to 350 degrees F. Spray a muffin tin with cooking spray or line with baking cups.

In a small bowl toss blueberries with 1 tbsp flour.

In another small bowl, mix together flour, salt, baking soda and baking powder with a fork.

In a large bowl, beat together melted butter, bananas, vanilla, egg and sugar until smooth.

Slowly add in flour mixture 1/4 cup at a time.

Stir in blueberries.

Spoon evenly into muffin tin.

To make topping, combine all ingredients together in a small bowl.

Top each muffin with 1 tbsp topping.

Bake 20 minutes, or until a toothpick in the center comes out clean.