

Banana Muffins

Ingredients

- ½ C Sugar
- ½ C Butter, softened
- 3-4 Bananas, overripe
- 2 C Flour
- ¾ tsp Salt
- 1 C Plain Greek Yougurt
- 2 Eggs
- 2 tsp Vanilla
- 1 tsp Baking Soda

Crumble Topping Ingredients

- ½ C Brown Sugar
- ½ C Oats
- 2 TBS Flour
- 4 TBS Butter, melted



Directions

- Blend the butter and brown sugar until light and fluffy.
- Add in bananas, plain Greek yogurt, eggs, and vanilla blending until well combined.
- Add flour, salt, and baking soda; stirring until just combined.
- Fold in chopped nuts if desired.
- Scoop into lined or sprayed muffin tins.
- In a separate bowl, combine all the ingredients for the crumble topping and mix well.
- Add a generous amount of crumble to the top of each muffin.
- Bake for 20 minutes (or until a toothpick comes out clean) at 375°F.
- Cool completely before storing in an airtight container on the counter for up to 4 days, the fridge up to a week, or the freezer up to 3 months.