

Best Ever Banana Muffins - makes 14 med muffins

- 3 large bananas
- ¾ cup sugar
- 1/3 cup butter, melted and cooled
- 1 egg
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- 1 ½ cups flour
- ½ -1 cup chocolate chips (optional)

1. Mash bananas; add sugar, egg and butter.
2. Mix dry ingredients.
3. Mix wet and dry ingredients till combined.
4. Add choc. chips.
5. Bake at 350 degrees F for 15-20 minutes in greased muffin tins.



Lemon Yogurt Muffins – makes 14 med muffins

- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- ¼ cup sugar
- 2 tbsps honey
- 2 eggs, room temp
- 1 ¼ cups plain or lemon or vanilla yogurt
- ¼ cup butter, melted and cooled

Lemon Syrup

- Juice of one lemon
- 1/3 cup sugar
- You can heat this in the microwave for 30 sec. to make the sugar melt

1. Oven 375 degrees F
2. Mix dry ingredients in one bowl.
3. Mix wet ingredients in another bowl.
4. Mix wet and dry until well combined.
5. Spoon into buttered muffin tins.
6. Bake for 10 -12 minutes.
7. When fully baked remove from oven but leave in pans.
8. Pierce top of muffins a few times with a fork.
9. Carefully drizzle lemon syrup over the muffins.
10. Leave in pans for 3 minutes, then remove from rack to cool.

