

# Miss H's banana muffins!

## Ingredients

- 100g baking spread
- 50g soft light brown sugar
- 3 bananas (about 300g)
- 2 eggs
- 150g plain flour
- 2 tsp baking powder
- $\frac{1}{2}$  tsp cinnamon
- a pinch of ground nutmeg
- 12 dried banana slices

## Method

1. Preheat the oven to gas 4, 180°C, fan 160°C. Line a 12-hole cupcake tin with paper cases.
2. Add the butter and sugar to a large bowl and beat together with an electric whisk for 2-3 mins until light and fluffy. Peel the bananas and add to the bowl in rough chunks along with the eggs. Beat again until everything is well combined and creamy.
3. Sieve together the flour, baking powder and ground spices into another bowl. Add to the banana mixture and gently mix to combine.
4. Divide the mixture between the paper cases and smooth the tops before adding a banana slice to each. Bake for 20-25 mins until golden and springy to the touch. Cool in the tin for 10 mins before transferring to a wire rack to cool completely. The cakes will keep for up to 3 days in an airtight container.

**Tip:** For a change, try using coconut oil instead of the butter and adding 50g desiccated coconut along with the flour. This also makes the cupcakes dairy-free.