

# Wauwatosa Harvest of the Month

- April -

**Banana**



## Banana Muffins

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 large bananas, mashed
- ¾ cup white sugar
- 1 egg
- ⅓ cup butter, melted



**Wauwatosa**  
HEALTH DEPARTMENT

For more information call  
414-479-8936 or visit  
[www.wauwatosa.net/harvest](http://www.wauwatosa.net/harvest)

## Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 12-cup muffin tin or line cups with paper liners. Sift flour, baking powder, baking soda, and salt together in a bowl; set aside.
2. Mix bananas, sugar, egg, and melted butter in a separate large bowl until well combined; fold in flour mixture until smooth. Spoon batter into the prepared muffin cups, filling each 2/3 full.
3. Bake in the preheated oven until tops spring back when lightly pressed, about 25 to 30 minutes. Cool briefly in the tin, then transfer to a wire rack to cool completely.