

Banana (Nut) Bread or Muffins

You will need:

- 1 package Whole Note Create-a-Muffin Mix
- 2 large eggs
- 1/3 cup (5 Tbs + 1 tsp) melted butter
- 1/4 cup milk (*omit milk if using 3 bananas*)
- 2 very ripe bananas, well mashed (*use 3 bananas for stronger, sweeter flavor*)
- 1 tsp lemon juice
- *optional: 1/8 tsp cinnamon*

For banana nut: 1/2 - 1 cup chopped walnuts or pecans



1. Preheat oven to 325°F.
2. Grease a large loaf pan *-or-* a 12-muffin pan (or line with muffin liners).
3. In a medium mixing bowl, beat eggs, then blend in melted butter and milk.
4. Mix in mashed bananas, then lemon juice.
5. Add Create-a-Muffin Mix (*and cinnamon, if desired*).
6. Mix until well blended.
7. *Stir in nuts, if desired.*
8. Spoon batter into loaf pan or muffin cups.
9. Bread: Bake for 65-75 minutes, until well browned and an inserted toothpick pulls out dry.
Muffins: Bake for about 25 minutes, until lightly browned and firm to the touch.

