

Banana Muffin

by Becky Chan

(yield 12 muffins)

Ingredients

Banana (ripe)	225g (about 2 banana)
Brown Sugar	180g
Sugar	45g
Egg	1
Vegetable Oil	1/2 cup
Milk	1/2 cup
Pastry Flour	225g
Baking Soda	7g

Chocolate Chips / Walnut Optional

1. Preheat oven to 350°F
2. With a fork, mash banana with brown sugar and white sugar.
3. Using a whisk, whisk in the egg.
4. Whisk in oil and milk. Mix well.
5. Sift pastry flour and baking soda together. Use a spatula to mix flour into the batter.
6. Line paper cups into the muffin tin. Divide batter into 12 muffins.
7. Bake for 20 minutes, or until the top is golden brown, and test with a toothpick.