

## Banana Nut Bread \* Banana Nut Muffins

Julie Jentzen's

This is Martha Stewart's Blueberry Muffin Recipe, modified.  
I'm not a baker, but every time I have over ripe bananas I can't help but bake this.

2/3 cup (1 stick) unsalted butter, room temperature  
2 cups all purpose flour  
1 ½ t. baking powder  
½ t. salt  
2 ripe or over ripe bananas (or 2 cups blueberries)  
½ cup pecan pieces  
1 ¼ cup sugar  
2 Large Eggs  
2 t. pure vanilla extract  
½ cup milk



### optional

¼ t. nutmeg

1. Preheat oven to 375°. Generously butter a standard 12-cup muffin or loaf pan; set aside. In a medium bowl, whisk together flour, baking powder, and salt. If using Blueberries, toss blueberries in about 1 1/2 teaspoons flour to lightly coat; set aside the flour mixture and the blueberries. (the flour keeps the blueberries from sinking to the bottom)
2. In the bowl of an electric mixer fitted with the paddle attachment, or using a handheld mixer, beat butter and 1 cup sugar on medium-high speed until light and fluffy, about 3 minutes. Add eggs, one at a time, beating until combined. Mix in vanilla.
3. With the mixer on low speed, add reserved flour mixture, beating until just combined. Add milk, and Bananas beating until just combined. Do not over mix. Using a rubber spatula, fold in the blueberries/ or Pecans. Divide batter evenly among the prepared muffin cups or pour in loaf pan. Sprinkle sugar (& nutmeg if desired) on top of batter.
4. Bake, rotating pan halfway though, until muffins are golden brown and a cake tester inserted in the center of one muffin comes out clean, about 30 minutes. Transfer pan to a wire rack to cool 10 minutes. Turn muffins on their sides in their cups, and let cool. Serve warm or at room temperature

Makes 1 dozen or 1 loaf.

*These are SO much better than that Jiffy box I've made my WHOLE life!*

