

Mom's Crunchy Banana Muffins

inspired by Ina Garten, The Barefoot Contessa

These buttery and moist Banana Crunch Muffins marries mom's Banana Nut Muffin recipe with the creative genius of Ina Garten, balancing the sweetness of ripe bananas with the satisfying granola crunch in every bite. Your go-to choice, whether you're seeking a quick breakfast, a fulfilling snack, or a delicious dessert!

Ingredients:

3 cups all-purpose flour
2 cups sugar
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 sticks (½ lb.) unsalted butter, melted and cooled
2 extra-large eggs
¾ cup whole milk
2 tsp. pure vanilla extract
1 tsp. banana extract (optional but recommended, especially if bananas are not ripe)
1 cup mashed ripe bananas (2 bananas)
1 cup medium-diced ripe bananas (1 banana)
1 cup small-diced walnuts or pecans
1 cup granola (your favorite)
1 cup sweetened shredded coconut (optional)
Dried banana chips, granola, or shredded coconut (optional)

Directions:

Preheat the oven to 350°F.

Brush the top of muffin pans with vegetable oil to prevent muffin tops from sticking when baked. Fill 18 large muffin cups with paper liners and set aside. You will most likely get 22-24 muffins if your muffin pans are smaller.

Sift the flour, sugar, baking powder, baking soda, and salt into the bowl of an electric mixer fitted with a paddle attachment. Add the cooled and melted butter and blend. Combine the eggs, milk, vanilla, banana extract, and mashed bananas. Add them to the flour-and-butter mixture. With a spatula, scrape the bowl and blend well. Don't overmix.

With a spatula, fold the diced bananas, walnuts (or pecans), granola, and coconut into the batter. Spoon the batter into the paper liners with an ice cream scoop, filling each one to the top. The scoop makes sure that each muffin comes out even.

If desired, top each muffin with dried banana chips, granola, or coconut. Bake for 25 to 30 minutes, or until the tops are brown and a toothpick comes out clean. Cool slightly, remove from the pan, and serve.