



## Banana Nut Muffins



½ c butter, melted and slightly cooled  
2/3 c fresh brown sugar, lightly packed  
2 eggs  
2 c mashed ripe bananas (3-4 bananas)  
1 t vanilla  
1¾ c flour  
1 t baking soda  
¼ t salt  
½ c chopped walnuts

### Topping:

¼ c brown sugar  
3 T chopped walnuts

Preheat oven to 350°F. Grease bottoms of 15 muffin cups or use foil liners. In large bowl whisk butter and brown sugar for 60 seconds. Whisk in eggs, banana, and vanilla. Add flour, baking soda, and salt and stir until barely combined. Fold in walnuts making sure to not overmix. Divide batter evenly into muffin cups. In small bowl mix topping ingredients and sprinkle 1-2 teaspoons on top of each muffin. Bake 14-17 minutes. Cool 5 minutes. Remove cupcakes to wire rack to cool. Store covered.