Ingredients

1/4 bananas, about 1 1/3 cups, mashed
1 large egg
1 Tablespoon vanilla extract
3 Tablespoons light brown sugar
2 Tablespoons granulated sugar
1 teaspoon ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups all-purpose flour
2 Tablespoons unsalted butter, melted

Instructions

Grease a standard muffin pan (or line with paper muffin liners). Preheat oven to 350 degrees F.

Mash bananas in a mixing bowl.
Add egg, vanilla, brown sugar, granulated sugar, and cinnamon and stir well.

In a separate small bowl stir together flour, baking powder, baking soda and salt. Add to banana mixture and stir.

Gently stir in melted butter. Don't over-mix the batter.

Spoon the batter into prepared muffin pan and bake for 18-25 minutes.
Makes 12 muffins.

Enjoy!