



# Noreen's Kitchen

## Strawberry Banana Muffins

### Ingredients

3 cups all purpose flour  
2 cups granulated sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon

1 cup mashed banana (about 3 medium)  
1/2 cup vegetable oil  
3 eggs  
2 cups chopped, fresh strawberries  
crystal sugar for tops (optional)

### Step by Step Instructions

Preheat oven to 350 degrees

Whisk together dry ingredients in a large bowl.

Add eggs, oil, banana and strawberries and stir well to combine. Be sure to mix from the bottom and get all the dry ingredients incorporated.

Spray or line mini or standard muffin pans.

Spoon or scoop batter into muffin tins, filling 2/3 of the way.

Sprinkle with crystal sugar if desired.

Bake mini muffins 15 to 18 minutes, Standard muffins 20 to 25 minutes or until the tops spring back with pressed gently or when a toothpick inserted in the center comes out clean.

Remove from oven and allow to remain in the pan for 5 minutes before removing to a cooling rack.

Cool completely before storing in an airtight container.

**Enjoy!**