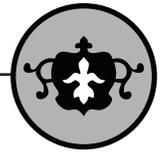


BASS COTTAGE INN BANANA CRUNCH MUFFINS



With slightly overripe bananas and chewy textures from nuts, granola, dried fruit and coconut, these muffins never come out dry. You can vary the fruit or nuts depending on what you have on hand – raisins, dried pineapple pieces, crushed hazelnuts. Have fun. Enjoy!

Yield: 18 large muffins

INGREDIENTS

- 3 cups all purpose flour
- 2 cups sugar
- 2 tsp. baking powder
- 1 tsp. baking soda
- ½ lb unsalted butter, melted and cooled to room temp
- 2 large eggs
- ¾ cup whole milk or buttermilk
- 2 tsp. vanilla extract
- 2 ripe bananas, mashed
- 1 ripe banana, diced
- 1 cup diced walnuts
- 1 cup granola (plain or with dried fruit)
- 1 cup sweetened shredded coconut
- brown sugar (for top of muffins)

Preheat oven to 350 degrees. Combine dry ingredients and sift into stainless steel mixer bowl to aerate the ingredients and remove any lumps. Add melted, cooled butter and blend with electric mixer using a paddle attachment (you don't want to overwork the batter). Using a spatula, combine in the wet ingredients, fruit, granola, nuts, and coconut. Spray muffins pans well with cooking spray and divide batter into the muffin cups. Sprinkle brown sugar on each muffin top and bake for 25–30 minutes at 350 degrees.

Enjoy!

Bass
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