

Mini Banana Muffins

Ingredients:

½ cup salted butter
1 cup sugar
2 eggs
3 mashed bananas
1 cup plain flour
1tbsp corn flour
¾tsp bicarb soda
½tsp salt

Whipped honey butter:

½ cup of softened salted butter
1/3 cup of honey

Equipment:

Kitchen Aid Mix Master
Measuring cups
Measuring spoons
Medium mixing bowl for the bananas
Potato masher or fork for the bananas
Large mixing bowl for the dry ingredients
Sieve
Muffin tray
Skewers
Electric beaters for the honey butter
Tall jug or high sided bowl for the honey butter

Method:

1. Check two ovens are preheated to 170°C on fan bake
2. Line muffin tin with patty pans
3. Cream butter and sugar together until fluffy and pale
4. Add the eggs one at a time
5. Smash the bananas then add them to the mixture
6. Sift the plain flour, corn flour, bicarb soda and salt together in another mixing bowl
7. Drop spoonfuls of batter into the patty pans till 2/3rds full
8. Smooth the tops and level them out by sensibly dropping the tray on the bench
9. Place in oven, cook for 15 minutes - until springy to the touch or the skewer is dry
10. While muffins are in the oven whip the honey and the butter together until creamy
11. Evenly serve into little white dishes and place on the trestle table in the dining room
12. Bring out of the oven to cool
13. Plate the muffins and place on the table