

Banana Coffee Cake Muffins

Yields 12 standard muffins



Ingredients

Streusel Topping

- ½ cup brown sugar
- ⅛ cup granulated sugar
- ⅛ cup flour
- ¼ cup oats
- ½ tablespoon ground cinnamon

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- ½ cup granulated sugar
- ½ cup brown sugar, packed
- 12 tablespoons salted butter, chilled and cut into cubes
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 3 large eggs, room temperature*
- ½ cup Greek yogurt, room temperature
- 2 ripe bananas**, mashed

Directions

1. Preheat the oven to 350°F and grease or line a standard sized muffin pan.
2. In a food processor, pulse together the Streusel Topping ingredients until combined and slightly coarse, about 10 seconds. Pour contents into a bowl and set aside.
3. To the now empty food processor bowl, pulse the sugars and butter until large crumbs form.
4. Add the flour, baking powder, baking soda, and pulse until combined.
5. Add the eggs, yogurt, and banana and pulse until a smooth batter forms, scraping down the sides as necessary.
6. Fill the prepared muffin pan half way full. Sprinkle 1-2 teaspoons of streusel over the batter and use a butter knife to swirl the streusel into the batter. Fill with batter until $\frac{2}{3}$ full. Top with 1-2 teaspoons streusel and swirl with the butter knife.
7. Bake for 20-24 minutes or until a toothpick inserted comes out clean. Let cool in the muffin tins for 10 minutes. Transfer to a cooling rack to completely cool.

Notes

*Rapidly bring the eggs to room temperature by submerging the whole eggs in warm water for 10 minutes.

**How to quickly ripen bananas: "Roast" whole, unpeeled bananas on a cookie sheet in a 300°F oven for 30 - 40 minutes, until the peel is very dark and the banana is soft. Tip from: Handle the Heat's "10 Baking Secrets you NEED to Know"

Storage

Store in an air tight container at room temperature for up to 2 days.