

Banana Walnut White Chocolate Muffins

Ingredients

- 2 eggs
- 1/2 cup vegetable oil
- 8 bananas -- pureed
- 1-cup milk
- 4 cups all-purpose flour
- 1/2-cup sugar
- 4 Tablespoons baking powder
- 2/3 cup grated white chocolate
- 2/3 cup chopped toasted walnuts

Preparation

- Preheat oven to 400 degrees, F.
- In a bowl, blend the egg, oil, banana, and milk
- In a separate bowl, mix together the flour, sugar, baking powder, white chocolate, and walnuts
- Make a well in center of the dry ingredients, and pour in the milk mixture.
- Stir until moistened (do not over-mix)
- Fill greased muffin cups 3/4 full

Cooking

- Bake 15-20 minutes until tops are golden brown.
- Check for doneness with a toothpick inserted into the center of a muffin. If it comes out clean, it's done.
- Cool on a rack.

Makes – 24 muffins