

Scarlett's Scrumptious Banana Walnut Muffins

GET YOURSELF:

3 bananas

A muffin baking tray and paper cases

145g walnuts, chopped

45ml buttermilk

1½ tsp bicarbonate of soda

110g wholemeal flour

110g plain flour

110g melted butter

2 free-range eggs

70g brown sugar

100g caster sugar



Preheat the oven to 180°C/355°F/Gas Mark 4.

Place the paper cases in the tray.



Mash up the bananas in a mixing bowl and add the caster sugar, eggs and brown sugar. Stir them all together.



Add the melted butter and sift in the bicarbonate of soda, plain flour and wholemeal flour. Stir again, before adding the walnuts and buttermilk. Mix it all up until just softened.



Spoon the mix evenly into the paper cases and bake for 20 minutes. Leave to cool on a cooling rack and then munch away!

