



BANANA TEA MUFFINS

(1 doz. – medium)

1½ c. sifted Heckers or Ceresota Unbleached Flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1/3 c. sugar
1 egg (well beaten)
½ c. margarine or butter (melted)
1 c. mashed bananas

Preheat oven to 400°

Sift together flour, baking powder, soda, salt and sugar. Combine egg, margarine and bananas. Add to dry ingredients and mix only to blend. Pour into greased muffin tins 2/3 full. Bake in 400° oven for about 20 minutes or until tests done.

