Peanut Butter Banana Muffins

Preparation time: 20 minutes
Cooking time: 20-25 minutes
Overall inc. cooling: 1 hour
Makes: approx. 12 muffins

Ingredients
75g Butter, softened
200g Caster sugar
150g Peanut butter, crunchy
2 (about 200g) Bananas, very ripe, peeled and mashed
4 Eggs, beaten
250g Self-raising flour

Method
1. Preheat the oven to gas mark 4, 180°C, 160°C fan
2. Put 12 muffin cases into a 12 muffin tin
3. Weigh the butter into a large bowl and cream with an electric hand whisk until soft
4. Add in the caster sugar, peanut butter, and mashed bananas, and beat into the butter until light and fluffy with the electric hand whisk
5. Beat the eggs in a small bowl. Pour gradually into the mixture beating constantly with the whisk
6. Sift in the flour and fold in gently with a metal spoon
7. Spoon the mixture into the muffin cases until ¾ full
8. Bake in the oven for 20-25 minutes until risen and golden
9. Transfer the muffins from the tin to a cooling rack and allow to cool completely
10. Store in an airtight container
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**Utensils**
- Metal spoon & fork
- Large & small bowls, & Scales
- Sieve & Electric whisk
- Muffin tin & Muffin cases
- Cooling rack
- Airtight container
- Oven gas 4, 160°C fan

**Ingredients**
- 75g Butter, softened
- 200g Caster sugar
- 150g Crunchy peanut butter
- 2 Bananas, very ripe (approx. 200g)
- 4 Eggs
- 250g Self-raising flour

1. Put 12 muffin cases into a 12 muffin tin
2. Weigh the 75g of butter into the large bowl
3. Whisk the butter with the electric hand whisk until it is soft
4. Weigh the 200g of caster sugar into the large bowl
5. Weigh the 150g of crunchy peanut butter into the large bowl
6. Mash the bananas and weigh 200g worth into the large bowl
7. Whisk the mixture with the electric hand whisk until it is light and fluffy
8. Break the 4 eggs into the small bowl
9. Whisk the eggs together with the fork until combined
10. Gradually add the eggs into the batter whisking all the time
11. It will end up very liquid and uniform in colour
12. Weigh the 250g self-raising flour into the sieve over the large bowl
13. Sieve the flour into the batter
14. Fold in the flour gently using the metal spoon
15. Spoon the mixture into the muffin tins until they are about ¾ full
16. Bake in the oven for 20-25 minutes until they are risen and golden
   - You could use the skewer trick to check – if a skewer put through the middle comes out clean they are done
17. Enjoy
   - Store in an airtight container

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