

Blueberry Banana Muffins

Ingredients

- 2 ½ cups sifted flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 ¼ cups sugar
- 1 egg, beaten
- ½ cup orange juice
- 2 Tbsp. butter, room temp.
- 1 ½ cups (or more) fresh blueberries (if they are large, slice them in half)
- ½ cup chopped walnuts (optional)
- 3 ripe bananas, mashed

Directions

1. Sift the dry ingredients (flour, baking soda, baking powder and salt) together. Then add the sugar, egg, orange juice, and butter. Whisk together. Fold in the bananas and blueberries.
2. Pour into a 9"X5" greased loaf pan or a lined muffin pan and bake at 350 degrees for 1 ¼ hours (for loaf) or 20 minutes (for muffins), or until a toothpick inserted in center comes out clean. Remove from pan when done and cool on rack. These are amazing served warm with some butter.

Recipe printed from: *Cooking with Karen*; Originally from: *The Dainty Vegetarian Blog*