[](http://www.google.com/url?sa=i&rct=j&q=banana+muffins&source=images&cd=&cad=rja&uact=8&docid=4KNFBZ-6d01MUM&tbnid=R29pOTdOIZY5jM:&ved=0CAUQjRw&url=http://sugarandspice-celeste.blogspot.com/2012/10/amazingly-easy-delicious-banana-muffins.html&ei=gFhhU-r3FceEyAHx7YHADw&psig=AFQjCNHASCEoYLE4E4I23egmgirtdfn2cw&ust=1398974929410653)Banana Muffins

½ cup butter, room temperature

1 cup granulated sugar

2 large eggs

2 large bananas, ripe, and mashed

1 teaspoon vanilla extract

2 cups flour

1 teaspoon salt

1 teaspoon baking powder

½ teaspoon baking soda

½ cup chopped pecans or walnuts-optional

**Instructions:**

1. Preheat oven to 400 degrees
2. Grease 12 muffin cups or line with greased paper muffin liners
3. Cream together butter and sugar with electric hand mixer until light and fluffy
4. Beat in eggs, one at a time
5. Add bananas and vanilla and beat until smooth
6. Add flour, salt, baking powder, and baking soda and stir until all dry ingredients are moistened
7. Gently stir in chopped nuts
8. Spoon banana mixture into muffin cups
9. Bake at 400 for about 15-18 minutes or until tops are lightly browned.