THE J.M. SMUCKER Co

Banana Cranberry Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- 4 bananas
- 3/4 cup (175 mL) granulated sugar
- 2 eggs
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 cup (125 mL) dried cranberries

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 cup muffin pan with paper liners.

Step 2:

Mash bananas in large mixing bowl. Add sugar, eggs and oil. Mix well. Combine flour, baking powder and baking soda in a separate large bowl. Stir into banana mixture with the dried cranberries, just to moisten. Spoon into prepared muffin cups.

Step 3:

Bake in preheated oven for 18 to 20 minutes, or until a toothpick inserted in center of muffin comes out clean.

Images

