
Banana Butterscotch Muffins

Maria Lo Franco

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1 ripe banana
1 egg, beaten
1/2 cup sugar
1/4 cup milk
1/4 cup oil
1 teaspoon vanilla
1 cup flour
1 cup oatmeal
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butterscotch chips

Preheat the oven to 350 degrees.

In a bowl, mix the banana, egg, sugar, milk and oil. Add the vanilla and stir.

Add the flour, oatmeal, baking soda, baking powder and salt. Mix with a spoon. Mix in the butterscotch chips.

Line a muffin pan with paper muffin liners. Spoon the batter into the cups.

Bake in the oven for 5 to 30 minutes.

Yield: 12 muffins

Breads, Muffins

Per Serving (excluding unknown items): 2433 Calories; 74g Fat (26.9% calories from fat); 34g Protein; 417g Carbohydrate; 12g Dietary Fiber; 236mg Cholesterol; 2992mg Sodium. Exchanges: 10 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 14 Fat; 17 1/2 Other Carbohydrates.