



### **Streusel Layered Banana Muffins**

*Moist, fluffy, and tender banana muffins twirled with cinnamon streusel*

#### **Streusel**

- 1/3 cup packed light brown sugar
- 2 Tablespoons all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1 Tablespoon unsalted butter, melted
- 1/3 cup chopped pecans

#### **Banana Muffins:**

- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3 ripe bananas, peeled
- 1/2 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1 egg
- 1/3 cup olive oil
- 1 teaspoon pure vanilla extract

Garnish with: as desired strawberry jam, pecan halves

Preheat oven to 375 degrees F. Place 12 cupcake liners in baking pan with (3-inch wide) muffin cups.

**Prepare Streusel:**

In a small bowl, mix together brown sugar, 2 Tablespoons flour, cinnamon, and melted butter; mix until small crumbs form; stir in chopped pecans; set aside.

**Prepare Muffin Batter:**

- In a medium sized bowl, stir flour, baking soda, baking powder, and salt; set aside.
- In a mixing bowl, beat banana chunks until fluffy, mix in granulated sugar, brown sugar, egg, oil, and vanilla until creamy colored.
- Stir in the flour mixture until just moistened.
- Spoon batter halfway up in muffin cups; sprinkle heaping teaspoon of streusel evenly over muffin cups. Spoon remaining batter over muffin cups, filling about  $\frac{3}{4}$  full; sprinkle remaining streusel evenly over the muffin cups.
- Bake in preheated oven for about 25 minutes or until a toothpick inserted into center of a muffin comes out clean.
- Cool in pan about 10 minutes; remove to cooling rack.
- To Garnish: Spoon about a teaspoon of jam into center of each muffin; top each with a pecan half. Yield: 12 muffins

**GG recipe Inspired by:** Six Sisters Stuff – *Banana Crumb Muffin Recipe*

<https://www.sixsistersstuff.com/category/recipes/>

**About the Recipe:** Banana muffins with pecans are a perfect combination of flavors and textures. Their creamy texture and distinct flavor add depth, creating a natural moist muffin that's soft and tender. Pecans introduce a delightful crunch to the streusel that contrasts beautifully with the softness of the muffins. They are a universally loved treat. Whether enjoyed with a morning coffee, as an afternoon pick-me-up, or as a dessert, banana muffins with crunchy streusel brings joy with every bite.