

1st Place Adult Quick Breads by Marianne Davis

PECAN BANANA MUFFINS

Flour 1 3/4 Cup

Baking Powder 2 3/4 tsp

Salt 1/2 tsp

Shortening 1/3 cup

Sugar 2/3 cup

Eggs 2, beaten slightly

Banana 1 cup, very ripe and mashed

Pecan pieces 1/2 cup, plus 1/2 cup Pecan pieces reserved for topping of the muffins

6-12 muffin liners depending of tin size



- Sift together dry ingredients, set aside.
- In a large mixing bowl, cream shortening until smooth. Slowly add sugar and beat until light and fluffy.
- Add eggs , one at a time and beat until smooth. Continue mixing until batter is thick and lemon in color.
- Add Pecans into the dry ingredients and mix gently to coat pecans.
- Slowly add dry mixture and bananas, alternatively.
- Mix until thoroughly blended.
- Grease muffin tin/or use paper liners. Fill 3/4 full, sprinkle tops generously with reserved Pecan pieces and bake at 350* for 25-35 minutes depending on your oven. Muffins are done when golden brown and a toothpick comes out clean.

**Recipe is the property of Western Pecan Growers Association*