

Buttermilk-Banana Muffins

20–25 Min

Preparation

1. Preheat the oven to 180°C. Line a muffin pan with muffin cups.
2. Beat eggs with sugar until fluffy. Then slowly pour in the oil and stir in the buttermilk. Add mashed bananas.
3. Mix flour and baking powder, then fold them into the batter. The batter should be smooth and uniform.
4. Fill the muffin cups two-thirds full. Bake for 20–25 minutes. Also suitable for baking in an air fryer. Baking time may vary depending on your air fryer model. Simply do the toothpick test by inserting it into a muffin - if it comes out clean, the muffins are done.

Ingredients 24 Portions

= Kotányi Produkte

6	Eggs
200 g	Sugar
50 g	Buttermilk
2	Bananas
250 g	Flour
0.5 pkg.	Baking Powder - Allrounder
200 ml	Oil