



Banana Bread Muffins with Honey Cream Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

Muffins (makes 12):

3 or 4 ripe bananas, smashed
1/3 cup melted butter
1/2 cup sugar
1/2 cup brown sugar
1 egg, beaten
1 teaspoon vanilla
2 teaspoons cinnamon
1 teaspoon baking soda
Pinch of salt
1 1/2 cups of all-purpose flour

Honey Cream Cheese:

1 8 ounce package of cream cheese
1/2 cup honey
large pat of butter
1 teaspoon vanilla
1 tablespoon brown sugar

Instructions

Muffins:

1. Preheat the oven to 350°F (175°C)
2. With a wooden spoon, mix butter into the mashed bananas in a large mixing bowl
3. Mix in the sugars, egg, and vanilla.
4. Sprinkle the baking soda and salt and cinnamon over the mixture and mix in.

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5. Add the flour last, mix.
 6. Pour mixture into butter muffin/cupcake tin.
 7. Bake for 1 hour. Cool before removing.

Honey Cream Cheese:

1. Mix all ingredients until smooth (I did this by hand - heating them up helped a bit, but I couldn't get it as smooth as I wanted, so I would recommend an electric mixer)
2. Chill for an hour.

These were a bit of an experiment. I wanted something halfway between a muffin and a cupcake. I think they turned out amazing!