

Easy Banana Muffins

Super moist and flavourful banana muffins with a festive decoration

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

(makes 12 muffins)

- 4 medium eggs
- 2 ripe bananas
- 160g sugar
- 220g flour
- 2tsp baking powder
- 1 tsp cinnamon
- 1/2tsp salt

- royal icing ([recipe link on website](#))
- cinnamon
- little gingerbread men cookies



DIRECTIONS

1. Beat the eggs lightly in a medium bowl.
2. Mash the bananas with a fork until smooth.
3. Add the mashed bananas to the eggs and mix a little.
4. Add the sugar and mix shortly.
5. Mix all dry ingredients and sift them into the wet ingredients. Fold the dry ingredients into the wet ingredients until combined.
6. Lay out 12 paper muffin forms and fill them with the batter to 2/3 full.
7. Bake in 180°C bottom top heat in the middle shelf of the oven for 30 minutes. Test with a wooden skewer whether the muffins are ready.
8. Remove from the oven and allow to cool completely before decorating.
9. Decorate the cooled muffins with some royal icing, sprinkle over cinnamon and add the little gingerbread men cookies.
10. You can optionally make a simple cinnamon decoration for the muffins. Mix 5 teaspoons of sugar with 1/2 tsp of cinnamon. Melt 1 tablespoon of butter and brush the muffins with the butter, then sprinkle over with some cinnamon sugar or dip them into the cinnamon sugar.