

Fluffy Banana Walnut Muffins That Are Perfectly Moist & Nutty

Fluffy Banana Walnut Muffins



OVEN
400°F

TIME
22 min

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INGREDIENTS

2 cups (250 g) all-purpose flour
¾ cup (100 g) sugar - Brown sugar can be used for a deeper flavor
1 teaspoon baking powder
¼ teaspoon baking soda - Adds extra fluffiness
¼ teaspoon salt
¼ teaspoon ground cinnamon (optional but highly recommended)
¾ cup (115 g) melted butter or 1/3 cup (80 ml) vegetable oil
¾ cup (120 ml) milk or plain yogurt - Yogurt adds more moisture
1 large egg
2 large ripe bananas - Mashed (about 1 cup)
1 teaspoon vanilla extract
¾ cup (60 g) chopped walnuts
2 tablespoons sugar (optional, for sprinkling on top)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 400°F (200°C). Line a muffin tin with paper liners or lightly grease with oil or butter.
- 2.** Mix the Dry Ingredients: In a large mixing bowl, sift or whisk together:
- 3.** Flour
- 4.** Sugar
- 5.** Baking powder
- 6.** Baking soda
- 7.** Salt
- 8.** Cinnamon (if using)
- 9.** Combine Wet Ingredients: In a separate bowl, whisk together:
- 10.** Melted butter or oil
- 11.** Milk or yogurt
- 12.** Egg
- 13.** Vanilla
- 14.** Mashed bananas
- 15.** Combine Wet + Dry: Pour the wet ingredients into the bowl of dry ingredients. Stir gently with a spatula or wooden spoon just until combined. The batter should look slightly lumpy-don't overmix.
- 16.** Fold in Walnuts: Gently fold in the chopped walnuts using a spatula.
- 17.** Fill Muffin Cups: Divide the batter evenly among the muffin cups, filling each about ¾ full. If desired, sprinkle the tops with a little sugar for a sweet, crisp top.
- 18.** Bake: Bake for 18-22 minutes or until a toothpick inserted in the center comes out clean and the tops

are golden.

19. Cool: Let muffins cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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