

Banana and Cinnamon Muffins on Sasasunakku.com

For the muffins

150 g (7/10 cup) melted butter, cooled slightly
2 eggs
175ml (3/4 cup) milk
175 grams (3/4 cup) sugar
2 bananas, mashed
1 teaspoon vanilla extract
220 grams (1 and 3/4 cups) flour
Small handful of walnuts, chopped
2 teaspoons baking powder
1 teaspoon cinnamon

Preheat the oven to 200 celsius (400 fahrenheit) and line 2 medium muffin trays with muffin cups - start with 16 but you mightn't need them all.

Mix the cooled butter, eggs, milk and sugar.

In a bowl large enough to eventually hold the dry ingredients, mix together butter, eggs, milk and sugar.

Add the mashed bananas and vanilla.

In another bowl, combine the flour, walnuts, baking powder and cinnamon.

Fold the dry ingredients into the wet taking care not to overmix.

Spoon the batter into the muffin cups until they are about 3/4 full and bake for 15-20 minutes or until a skewer inserted comes out clean.

For the lime mascarpone

The zest and juice of a lime

250 grams (1 cup) chilled mascarpone

156 grams (1 1/4 cups) icing sugar

Beat the mascarpone and icing sugar until slightly thickened but do not overbeat or it will collapse. Mix in the sifted icing sugar and the zest.

Dollop onto the muffins as needed; it's best to do this not long before eating, they won't keep well once iced.