

BANANA BREAD BEER MUFFINS

INGREDIENTS

- 1 cup banana bread beer
- 1/2 cup (1 stick) unsalted butter
- 2 1/2 cups flour
- 1 1/2 t baking soda
- 3/4 t kosher salt
- 1 t cinnamon
- 3/4 cup brown sugar
- 2 T honey
- 3 mashed bananas
- 1 egg
- 1 t vanilla
- powdered sugar, to serve

DIRECTIONS:

1. Simmer the beer and butter in a saucepan over medium heat until butter melts. Pour into a bowl and set in the fridge to cool a bit while mixing up the other ingredients. Meanwhile preheat your oven to 350F and line a 24 cup muffin tin with paper liners. (This will make just shy of 24.)
2. Whisk flour, baking soda, salt, and cinnamon together in a medium bowl. Using an electric mixer beat together the bananas, brown sugar, and honey until just combined. Mix in the egg and vanilla.
3. With your mixer on low, or while stirring, add your flour alternately with the beer mixture, beginning and ending with the flour. Mix until completely combined, but don't overmix.
4. Pour into lined muffin tins and bake for 15-20 minutes, or when a cake tester inserted into the middle comes out clean. Cool in the tins for a few minutes then transfer to a wire rack. Sprinkle with powdered sugar and enjoy!