Peanut Butter Banana Muffins

Ingredients:

- 2 c. all-purpose flour
- 1 t. baking soda
- 1/2 t. salt
- 1/4 c. oil
- 1 c. peanut butter *(we used chunky and the kids loved it)*
- 2/3 c. brown sugar
- 2 eggs
- 2 ripe bananas, mashed
- 1 t. vanilla
- 1/2 - 1 c. chocolate chips, optional
- 1/2 c. crushed peanuts, optional

Directions:

1. Preheat the oven to 350. Spray your muffin pan or loaf pan with nonstick spray.
2. Mix the oil, eggs, bananas, sugar, vanilla and peanut butter together in a bowl until well blended.
3. Mix the remaining ingredients together in another bowl.
4. Stir the dry ingredients into the first bowl just until blended.
5. Spoon or pour into your greased pans.
6. Bake the muffins for 20-25 minutes or until lightly browned.