

Uploaded to the VFC Website

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

Veterans-For-Change

Veterans-For-Change is a A 501(c)(3) Non-Profit Organizaton Tax ID #27-3820181 CA Incorporation ID #3340400 CA Dept. of Charities ID #: CT-0190794

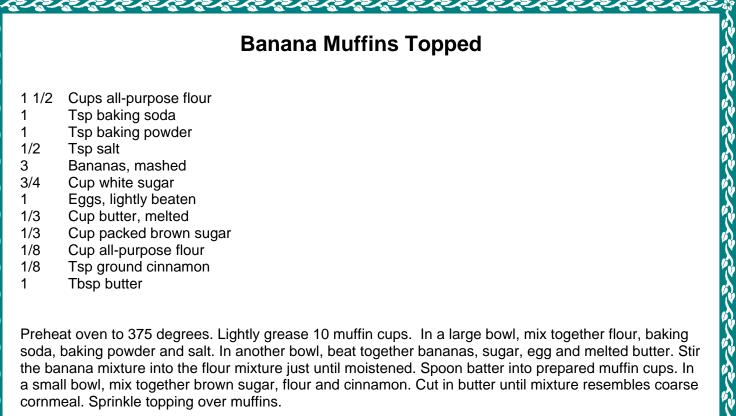
If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note: VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.





Preheat oven to 375 degrees. Lightly grease 10 muffin cups. In a large bowl, mix together flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups. In a small bowl, mix together brown sugar, flour and cinnamon. Cut in butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.

Bake for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

Makes 10 muffins

Easy Cooking by Jim Davis © 1997