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## Banana Muffins Topped

- 1 1/2 Cups all-purpose flour
- 1 Tsp baking soda
- 1 Tsp baking powder
- 1/2 Tsp salt
- 3 Bananas, mashed
- 3/4 Cup white sugar
- 1 Eggs, lightly beaten
- 1/3 Cup butter, melted
- 1/3 Cup packed brown sugar
- 1/8 Cup all-purpose flour
- 1/8 Tsp ground cinnamon
- 1 Tbsp butter

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