

McCLINTOCK'S COOKERY

with MK McClintock

BANANA BLUEBERRY PECAN MUFFINS WITH OATMEAL STREUSEL

Sometimes I just want a muffin. I always have delicious organic bananas sitting around, a lot of blueberries in the refrigerator, and I love oatmeal--what better way to combine all of these delicious ingredients. If you're in Montana, then substitute delicious Montana huckleberries for the blueberries.



Banana Blueberry Pecan Muffins with Oatmeal Streusel

Recipe By: MK | Yield: 18 Muffins

Ingredients:

- 3/4 cup granulated organic sugar
- 1/2 cup brown sugar

Recipe and image(s) provided by the author. Find more recipes at www.mkmcclintock.com/recipes.
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- 1/2 cup unsalted butter, softened
- 2 large eggs, room temp
- 5 medium bananas, semi-ripe and semi-mashed
- 1/2 cup light sour cream
- 1 tsp pure vanilla extract
- 2 1/2 cups bread flour
- 1 tsp baking soda
- 1 tsp sea salt
- 1 cup pecans, chopped
- 1 1/2 cups fresh blueberries or fresh huckleberries

For the Streusel:

- 1/2 cup McCann's Irish Quick Oats
 - 2 Tbs brown sugar
 - 2 Tbs unsalted butter, chilled and cubed
1. Preheat the oven(s) to 350F.
 2. Combine sugars and butter until smooth; add the eggs, bananas, sour cream and vanilla. Beat until well combined (there should be chunks of banana).
 3. Combine the flour, baking soda and salt then add to sugar mixture just until moistened.
 4. Fold in the pecans and blueberries.
 5. For the streusel: combine all three ingredients and using your fingers, combine until crumbly.
 6. Sprinkle topping evenly over muffins.
 7. Bake for 30-40 minutes (check after 30 as oven temps and types vary).
 8. Cool on racks in the muffin tins for 15 minutes before removing.

***Note:** This same recipe can be used to make loaves rather than muffins. Simply make up the same way and pour into two regular-sized loaf pans (may need additional bake time).*