

## **BANANA SPLIT MUFFINS**

<b>1½ cup flour</b>	<b>1 egg</b>
<b>1 cup sugar</b>	<b>1/2 cup applesauce</b>
<b>1 teaspoon baking soda</b>	<b>3 ripe bananas, mashed</b>
<b>1/4 teaspoon salt</b>	

**Optional: Miniature semi-sweet chocolate chips, chopped nuts and maraschino cherries**

**Preheat oven to 375 degrees. Mix flour, sugar, baking soda and salt in large bowl; stir in applesauce. Add flour mixture; stir until moistened. Stir in bananas. Spoon into paper-lined muffin pan, filling each cup almost full. Sprinkle with chips and nuts if desired. Bake in preheated 375 degree oven for 20 to 25 minutes or until lightly browned. Remove from oven; press 1 cherry into each muffin.**

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