



# Upside Down Banana Pecan Muffins

## Ingredients

**1/2 cup packed light brown sugar**  
**1/3 cup butter, softened**  
**2/3 cup chopped pecans**  
**2 cups all-purpose flour**  
**1/2 cup sugar**  
**1 tablespoon baking powder**  
**1 teaspoon ground cinnamon**  
**1/2 teaspoon salt**  
**2 eggs**  
**1/2 cup vegetable oil**  
**2 ripe bananas, mashed**  
**1 teaspoon vanilla extract**

## Directions

In a small bowl, combine brown sugar and butter; stir in pecans. Place 1 tablespoon nut mixture into each of 14 greased muffin cups; set aside.

In a medium bowl, combine flour, sugar, baking powder, cinnamon, and salt.

In a small bowl, beat together eggs, oil, bananas, and vanilla. Stir oil mixture into flour mixture just until all ingredients are moistened.

Fill prepared muffin cups with batter. Bake at 375 degrees for 20 minutes or until wooden pick inserted into centers comes out clean.

To serve, immediately invert muffins onto plate.

**Servings: 14**

Source: *Favorite Brand Name Comfort Food* (Publications Intl.)