

Elvis Muffins

Pre heat oven to 400F

Grease muffin tins with non-stick cooking spray, oil or butter

2 C Baking Mix (Mountain Maid Bakery Mix from the Food Pantry or any other baking mix)

1 1/8 C. cold milk (pre-mixed powdered milk or shelf milk is fine)

2 Eggs (or 1/2 c. all-purpose egg mix from the pantry)

1/3 C sugar (optional)

1 C. ripe mashed banana (2-3 med. Sized bananas)

1/2 C. peanut butter

1/2 C. Crumbled bacon or bacon bits (this is also optional... be adventurous, try it!)

2-3 Tbsp. melted butter, bacon grease or cooking oil

Put baking mix in a large bowl. Set aside.

In a second bowl mix eggs (or egg mix), milk, bananas, peanut butter, and butter/oil/bacon grease. Wisk until thoroughly combined.

Add banana mixture to dry baking mix. Fold together until dry mixture is just moist. There will be lumps. That's ok.

Fill greased muffin tins about 2/3 of the way full. No paper liner please. The muffins stick to the paper!

Bake at 400 degrees for 15-18 min. or until tops are golden brown and a tooth pick inserted into the muffin comes out clean.

Cool on a wire rack.

Store in an airtight container in the refrigerator for up to a week or put in re-sealable bags and store in the freezer for several months.