



Banana Bourbon Muffins with a Toffee Struesel

12 servings Prep time: 15 minutes (includes chill time) Cook time: 30-35 minutes

Ingredients

Crumble 4 tablespoons butter, room temperature 1/4 cup flour 1/4 cup confectioners' sugar 1/2 tsp salt 1 cup chocolate toffee pieces

Muffins 1cup lard, melted 3/4 cup buttermilk, room temperature 3 tablespoons bourbon 2 eggs, room temperature 3/4 cup sugar 3/4 cup brown sugar 1 teaspoons salt 1 teaspoons baking soda 1/2 teaspoon baking powder 2 cups flour 3 large ripe bananas, smashed into small chunks

Directions

Recipe by: Lardlovers Winner, Elaine Barbee

Preheat oven to 325. Line 2 large muffin pans with large cupcake liners.

Crumble

- Cut butter into flour, salt, and powdered sugar until pea size.
- Fold in toffee pieces.
- Put in freezer while you make the muffins.

Muffins

- Mix wet ingredients together in a large bowl till combined.
- In a medium bowl mix together sugars, salt, baking soda, baking powder, and flour.
- Fold dry Ingredients into the wet ingredients with a wooden spoon. Don't over mix.
- Fold in bananas.
- Fill cupcake liners full leaving enough space for the crumble.
- Top evenly with crumble.

Bake for 30-35 minutes till light brown. Test at 30 minutes with toothpick in center of one of the muffins. If batter is still wet bake for another 5 minutes.

