

# Toasted Pecan Banana Muffins with Dark Chocolate Ganache

**Yield:** approximately 12 muffins

## Ingredients

### Toasted pecan banana muffins:

- 1 stick unsalted butter, softened
- 1 cup brown sugar
- 2 eggs
- 3 bananas, mashed
- 2 cups all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ cup toasted pecan pieces (plus more for garnish)

### Dark chocolate ganache:

- ¼ cup + 2 tbsp heavy cream
- 6 oz dark chocolate chunks
- ¼ tsp vanilla extract

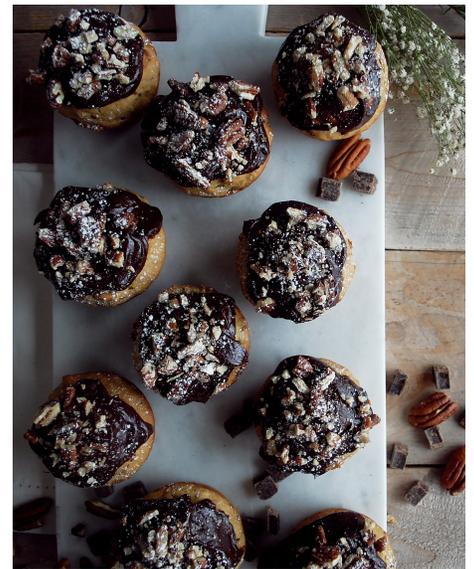
### Garnish:

- Toasted pecan pieces
- Powdered sugar

## Directions

### Toasted pecan banana muffins:

Preheat the oven to 350°F. Grease a muffin tin with butter and set aside. In a large mixing bowl, use an electric mixer to beat the butter with the brown sugar until smooth. Beat in one egg at a time. Use a wooden spoon to fold in the mashed bananas. In a separate mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Gradually add this mixture to the wet ingredients, mixing with the wooden spoon until incorporated. Stir in the toasted pecan pieces at the end. Divide the batter into the muffin tin, filling each space about  $\frac{3}{4}$  of the way, or until all of



the batter is used. Bake the muffins for about 20-25 minutes, or until cooked through. Let the muffins cool slightly.

### **Dark chocolate ganache:**

While the muffins bake, heat the cream in a small saucepan over medium heat. Meanwhile, place the chocolate in a mixing bowl. When the cream comes up to a simmer, pour it into the bowl over the chocolate. Let sit for a minute or two so that the cream can melt the chocolate. Add the vanilla and stir the mixture until fully incorporated. Let cool until the ganache thickens and sets up.

### **To serve:**

Spread a generous amount of chocolate ganache onto the tops of each muffin. Garnish with more toasted pecans and a sprinkle of powdered sugar.

### **Kayla's Notes**

Every oven cooks differently. Use the 20-25 minutes as a range, but once it gets to about 18 minutes, you can start checking the muffins for doneness. Insert a toothpick into the center of one of the muffins and push it all the way down. If the toothpick comes out completely dry, the muffins are done. If it comes out with any wet batter on it, they still need more time.