

Rooibos Banana Nut Muffins

Moist and flavorful muffins infused with Rooibos Vanilla Chai tea and Honeybush Banana Nut tea, packed with bananas and nuts.

PREP TIME: 15 minutes

1 1/2 C All-Purpose Flour
1 † Baking Soda
1/2 † Salt
1/2 C Butter (melted)
1 C Sugar
2 lg Eggs
1 † Vanilla Extract

COOK TIME: 20 minutes

1/4 C Brewed and Chilled Rooibos Vanilla Chai tea
1/4 C Brewed and Chilled Honeybush Banana Nut tea
3 Ripe Bananas (mashed)
1/2 C Chopped Nuts (such as pecans or walnuts)

PREHEAT OVEN TO 350°F.

LINE a muffin tin with paper liners.

COMBINE flour, baking soda, and salt in a bowl.

MIX melted butter and sugar in another bowl.

ADD eggs and vanilla extract, mixing well.

STIR IN Rooibos Vanilla Chai tea and Honeybush Banana Nut tea, and mashed bananas.

GRADUALLY ADD the dry ingredients to the wet mixture, mixing until just combined.

FOLD IN chopped nuts.

SPOON the batter into the muffin tin, filling each cup about 3/4 full.

BAKE for 20-25 minutes or until a toothpick inserted into the center comes out clean.

COOL before serving.