

Norah's Glazed Honeymoon Muffins

Muffins:

1/2 cup butter, softened

1/2 cup sugar

1 cup mashed ripe bananas

2 eggs beaten

1/2 cup honey

2 cups flour



1 teaspoon baking soda,

1/2 teaspoon salt

3/4 cup roasted and salted
peanuts, chopped

Glaze:

2 tablepoons butter, softened

2 tablespoons honey

Preheat oven to 325°. Cream butter. Add sugar. Beat Well. Stir in bananas, eggs, and honey. Blend. Sift flour, soda, and salt together in a separate bowl. Stir into banana mixture. Add peanuts and stir until just combined. Bake in greased muffin tins for 25 to 30 minutes or until muffins spring back when tested.

To make glaze, combine butter and honey in small bowl and stir until smooth. Brush warm muffins with glaze.