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Irresistible White Chocolate Cinnamon Banana Muffins

## **Introduction**

Indulge in the sweet, comforting combination of flavors with these Irresistible White

Chocolate Cinnamon Banana Muffins. Moist, fluffy banana muffins perfectly fused with a creamy white chocolate filling, topped off with a hint of cinnamon and optional walnuts, make for a delicious treat that is sure to be a crowd-pleaser. Whether enjoyed for breakfast, a snack, or dessert, these muffins are a heavenly addition to any occasion.

## Detailed Ingredients with measures

Muffins:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 3 ripe bananas, mashed
- ½ cup unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup chopped walnuts (optional)

White Chocolate Filling and Frosting:

- 4 oz white chocolate, melted and cooled
- 4 oz cream cheese, softened
- ¼ cup powdered sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoons heavy cream (optional for consistency)

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 55 minutes

Yield: 12 muffins

Enjoy these deliciously moist muffins that are sure to tantalize your taste buds!



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## **Detailed Directions and Instructions**

**Click next page below**