Strawberry Banana Oatmeal Muffins

OATMEAL STREUSEL TOPPING:

 ¼ cup old-fashioned oats

 1 Tablespoon brown sugar

 pinch of ground cinnamon

 1 Tablespoon butter, melted

MUFFINS:

½ cup (1 stick) butter, softened

1 cup granulated sugar

2 large eggs, beaten

3 ripe bananas, mashed

2 cups flour

1 teaspoon baking soda

½ teaspoon salt

1cup fresh strawberries chopped & tossed in 1 Tablespoon of flour

Combine streusel ingredients in a small bowl.

Cream together butter and sugar until light and fluffy.

Beat in eggs and banana.

Combine dry ingredients in small bowl.

Gently add dry ingredients to egg mixture.

Toss strawberries with flour.

Fold strawberries into batter.

Use an ice cream scoop to get batter into a paper lined muffin pan.

Sprinkle with streusel.

Bake 12-15 minutes at 350.