Banana Crunch Muffins

1 1/2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

3 mashed bananas

3/4 cup sugar

1 egg

1/3 cup butter, melted

1 teaspoon vanilla

1 teaspoon cinnamon

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1/3 cup brown sugar

2 Tablespoons flour

1/2 teaspoon cinnamon

1 Tablespoon butter

Combine flour, baking soda, baking powder and salt.

Mix together bananas, sugar, egg, melted butter, vanilla and cinnamon.

Fold dry ingredients into wet ingredients.

Spoon batter into greased mini muffin tins.

Combine brown sugar, flour and cinnamon in food processor.

Cut in butter and pulse until crumbly.

Spoon over muffin batter.

Bake 10 minutes at 375.

Remove from pans and cool on wire racks.