Nutella Banana Swirl Muffins

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

4 medium over-ripe bananas, mashed

1/2 cup granulated sugar

1/2 cup packed brown sugar

1 large egg

1/4 cup vegetable oil

2 teaspoons vanilla extract

nutella

Preheat oven to 350°F. Whisk together flour, baking soda, baking powder and salt until well combined.

In large bowl, whisk together banana, sugar, brown sugar.

Beat in egg, vegetable oil and vanilla extract.

Slowly whisk in the flour mixture, until there are no lumps.

Fill muffin tins 3/4 full.

Top each muffin with about 1 teaspoon of Nutella and use a toothpick to swirl it into the batter.

Bake muffins for 15-17 minutes, or until a toothpick inserted in the center comes out clean.