

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.

TAHINI BANANA STREUSEL MUFFINS

MAKES 12 MUFFINS

STREUSEL TOPPING

65 g (1/2 cup + 1/2 tbsp) AP flour
30 g (2 1/2 tbsp) light brown sugar
1 g (1/2 tsp) ground cinnamon
50 g (3 1/2 tbsp) cold unsalted butter, cut into small pieces
big pinch of salt

DRY

100 g (3/4 cup + 1 1/2 tbsp) AP flour
70 g (1/3 cup) sugar
70 g (1/3 cup) light brown sugar
25 g (2 1/2 tbsp) rye flour
22 g (1/4 cup) quick cooking oats
10 g (2 tbsp) ground flax seed
4 g (1 tsp) baking soda
4 g (1 tsp) kosher salt

WET

2 very ripe bananas, mashed or blended into a puree (about 230 g)
2 large eggs
160 g (2/3 cup) buttermilk
100 g (1/4 cup + 2 tbsp) tahini
85 g (1/3 cup + 2 tbsp) grapeseed or other neutral oil
5 g (1 tsp) vanilla extract

OPTIONAL

shelled pistachios or walnuts
chocolate chips
chopped dates

about 1/2 cup black sesame seeds

Pre-heat oven to 350° F and line a muffin tin with large muffin cups, preferably the big lotus parchment cups.

In a medium bowl, combine the streusel ingredients and using your fingertips, work the butter into the dry ingredients until a large, moist crumb forms. Set in the fridge until ready to crumble on muffins.

In a large mixing bowl, whisk together all of the dry ingredients.

In a separate large mixing bowl, whisk together all of the wet ingredients.

Pour the wet ingredients into the dry and whisk until just combined, taking care not to overmix. OPTIONAL: toss any add-ins like nuts or chocolate chips in a bit of flour then mix them into the muffin batter. This will prevent them from sinking to the bottom.

Divide batter evenly among muffin cups and sprinkle the tops with lots of black sesame seeds. Crumble the chilled streusel topping on to each muffin leaving some big chunks and some smaller ones.

Bake for 30-35 minutes or until a tester inserted into the center of the muffin comes out clean. Transfer the pan to a wire rack and allow them to cool. After about 3 minutes, turn them out onto the rack and let them cool completely.