



CHOCOLATE CHIP BANANA MUFFINS

This recipe for delicious Chocolate Chip Banana muffins are a sure hit for anyone in your family and use ingredients that you most likely already have in your home! No need to run to the store to make these hearty muffins. It's no April Fools trick, you don't have to be a skilled baker to have everyone thinking you bought these muffins from the best bakery in town!

INGREDIENTS

- 4 ripe bananas
- 1/3 cup of melted butter (cooled)
- 2/3 cup of Sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- pinch of salt
- 1 1/2 cup flour
- 1 cup of semisweet chocolate chips

DIRECTIONS

Preheat your oven to 350 degrees and grease your muffin pan. In a large bowl mash up 4 ripe bananas and 1/3 a cup of melted (and cooled) butter until the mixture is creamy and smooth. Add 1 egg, 2/3 cup of sugar and 1 tsp. of vanilla and mix until combined. Once combined, add in a pinch of salt and 1 tsp. of baking soda and mix then add 1 1/2 cup of flour and combine until smooth. Last, add in your chocolate chips to the mixture and divide into muffin tins. Bake for 18 – 20 minutes and enjoy!