

Chocolate Banana Muffins

Ingredients

- 1 Banana
- 1/4 c Sugar
- 2 T Vegetable Oil
- 1 Egg
- 1/2 t Vanilla Extract
- 1/2 c Flour
- 1/4 c Cocoa Powder
- 1 t Baking Soda
- 1/4 t Salt
- 1/4 c Semi-Sweet Chocolate Chips

Instructions

- 1.Preheat the oven to 350, and line a muffin pan with 6 cups. In a large bowl, mash the banana very well with a fork until it's smooth. Next, whisk in the sugar, oil, egg and vanilla extract. Whisk very well until combined.
- 2.In the same bowl, sprinkle the flour, cocoa powder, baking soda, and salt on top. Using a spatula, stir until well-combined. Finally, stir in the chocolate chips, saving a few for the top of the muffins.
- 3.Divide the batter between the muffin cups evenly, and sprinkle chocolate chips on top of each muffin.
- 4.Bake for 18 minutes, or until the muffins are done. They're done when they spring back when pressed gently on the top and a toothpick comes

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out clean. Remove and cool completely on wire rack.