

# Mexican Chocolate Banana Muffins

## Ingredients

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1 1/2 c Flour  
1/4 c Sugar  
1 1/2 t Baking Powder  
1/4 t Salt  
2 Bananas (mashed)  
1 Egg  
8 T Butter (melted)  
1/4 c Milk  
1 Abuelita Tablet

## Instructions

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- 1.Preheat the oven to 350 degrees F.
- 2.In a large bowl, mix the flour, sugar, baking powder and salt.
- 3.In a separate mixing bowl, combine the mashed bananas, egg, melted butter and milk until incorporated.
- 4.Stir the banana mixture into the dry ingredients just until blended (but do not over-mix as it could result in a tough muffin). Stir in the chopped Mexican chocolate.
- 5.Divide the batter among the prepared muffin cups, filling each about 3/4 full.
- 6.Bake the muffins until the tops are pale golden and a tester inserted into the center comes out with some melted chocolate attached but no crumbs, about 30 minutes.

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7. Transfer the muffins to rack to cool for 15 minutes. Then remove from the muffin tins.