

Banana Muffins with Chocolate Chips

Ingredients:

1 ½ cups all-purpose flour

2/3 cups sugar

1 ½ tsp baking powder

¼ tsp salt

1 cup mashed ripe bananas (about 2 large)

1 large egg

½ cup unsalted butter, melted

¼ cup milk

¾ cup semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees.
2. Line muffin cups with muffin liner.
3. Mix flour, sugar, baking powder and salt in large mixing bowl.
4. Mix mashed bananas, egg, melted butter and milk in medium bowl.
5. Stir banana mixture into dry ingredients just until blended (do not overmix).
6. Stir in chocolate chips.
7. Divide batter among prepared muffin cups, filling about ¾ full.
8. Bake until muffin tops are pale golden and tester inserted into center comes out with some melted chocolate attached but no crumbs. About 32 minutes.
9. Transfer muffins to rack; cool.