

Chocolate Chip Banana Muffins

The perfect recipe to use up those over ripe bananas that we all have on our counters. Makes for a great after school snack or a quick grab and go snack in the morning.



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Yields

2.5 Dozen Muffins

Cooking Directions

Ingredient	Amount
Pureed Bananas	2 2/3 cups
Eggs	2
Melted Butter	2/3 cup
Sugar	1 1/3 cup
Vanilla	2 tsp
Salt	1/2 tsp
Baking Soda	2 tsp
Chocolate Chips	2 cups
Flour	3 cups

1. Preheat oven to 350*
2. Melt butter in the microwave and set aside
3. Take your ripe bananas and puree in a blender until smooth. approximately 5 large bananas will be needed.
4. In a medium sized bowl mix together sugar, vanilla and eggs until just mixed. Slowly add in bananas and melted butter.
5. Mix in baking soda, salt, flour and chocolate chips. Stir until just mixed.
6. Scoop batter into lined muffin tins, approx 3/4 full.
7. Bake for 20-25 minutes at 350* or until the tops are golden brown and a tooth pick comes out clean once inserted.