Chocolate Chip Banana Muffins

- 1 1/2 c. all-purpose flour
- 3/4 c. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 c. mashed overripe bananas (~2 large bananas)
- 1 large egg
- 1/2 c. unsalted butter, melted
- 1/4 c. milk
- 3/4 c. semisweet chocolate chips

*This recipe requires using an oven. BE CAREFUL. Adult supervision is advised.*
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Preheat your oven to 350 degrees F and oil 12 muffin tins or line with papers.

Mix flour, sugar, baking powder, and salt in a large bowl.

Mix mashed bananas, egg, melted butter, and milk in a medium bowl.

Stir banana mixture into dry ingredients just until blended.

Do not over mix. Stir in chocolate chips (leave out a few to top muffins with before putting into the oven).
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Divide batter among prepared muffin cups, filling each about ¾ full. Bake muffins until tops are a light golden brown and an inserted toothpick comes out clean. This will take about 35 minutes.

Allow muffins to cool for about 10 minutes. ENJOY!