



# Banana Chocolate Chip Muffins

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	10 minutes	12 minutes	22 minutes

## Ingredients

- 114 g (1/2 cup) melted butter, cooled
- 2 bananas, peeled and mashed (about 240 g)
- 2 eggs, large (about 100 g)
- 2 tsp vanilla extract
- 180 g (3/4 cup) plain full fat yogurt
- 60 ml (1/4 cup) milk
- 240 g (2 cups) white flour
- 80 ml (1/3 cup) maple syrup or honey (as a natural sweetener)
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 180 g (1 cup) chocolate chips

## Directions

- 1 Preheat your oven** to 220°C (425°F ).
- 2 Melt the butter:** In a medium-size microwave-safe bowl, melt butter and let it cool for 5 minutes.
- 3 Mix wet ingredients:** Add the mashed bananas, eggs, vanilla extract, yogurt, and milk to the melted butter and mix to combine.
- 4 Combine dry ingredients:** In another bowl, combine flour, brown sugar, baking powder, baking soda, and salt.
- 5 Mix wet and dry ingredients:** Mix the wet ingredients into the dry ingredients and stir until just combined. Do not overmix.

- 6 Add chocolate chips:** Pour in the chocolate chips and lightly mix again.
- 7 Prepare muffin tin:** Line a muffin tin with 12 liners. Fill the muffin cups  $\frac{3}{4}$  of the way full. Place a few more chocolate chips on top for garnish.
- 8 Bake:** Bake at 220°C (425°F ) for 8 minutes, then lower the temperature to 175°C (350°F) and bake for an additional 12 minutes.
- 9 Cool:** Let the muffins cool in the pan for a few minutes before transferring them to a wire rack to cool completely.