



MINI CHOCOLATE CHIP BANANA MUFFINS

INGREDIENTS

- 3-4 Ripe Bananas
- 6 TB Butter, melted
- ½ Cup Brown Sugar
- 2 Eggs
- 1 tsp of Vanilla
- 1.5 Cups Flour
(sub GF Flour if needed)
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- Salt
- 1 Cup Chocolate Chips

DIRECTIONS

1. Preheat Oven to 350 Degrees F
2. In a bowl, mix together Bananas, Butter, Brown Sugar, Eggs, and Vanilla until well mixed. I like to leave small chunks of banana but you don't have to!
3. Then add Flour, Baking Powder, Baking Soda, and Salt. Mix until batter is firm but still spreadable!
4. Add Chocolate Chips and then fold them in.
5. Use a spoon or small scoop to add batter into muffin tin.
6. You can do mini or regular size muffins, batter works for both.
7. FOR MINI MUFFINS: Bake at 350 for 15-18 minutes
8. FOR REGULAR MUFFINS: Bake at 350 for 20-24 minutes
9. Enjoy!

NOTES

I like to use King Arthurs Gluten Flour for muffins when baking!