

TAP CHEF: BANANA CHOCOLATE CHIP MUFFINS

This recipe comes from Bridgitte and is a classic!



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INGREDIENTS:

- 3 large, ripe bananas
- 1/2 cup white sugar
- 1 egg
- 1/3 cup melted butter
- 1-1/2 cups all purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup chocolate chips

DIRECTIONS:

1 Preheat oven to 350°F (175°C). **2** Mash the bananas in a bowl, add sugar and slightly beaten egg, stir together, then add melted butter and mix well. **3** Whisk together dry ingredients (flour, baking soda and salt), add to wet ingredients, stir to just combined, then stir in the chocolate chips. **4** Spoon into greased (or lined) muffin tins and bake for 15-18 minutes. **5** Cool and enjoy! Makes 12 muffins.