TAP CHEF: BANANA CHOCOLATE CHIP MUFFINS

This recipe comes from Bridgitte and is a classic!

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.