

BANANA & CHOCOLATE CHIP MUFFINS



INGREDIENTS:

- 3/4 cup wholemeal flour
- 3/4 cup standard flour
- 1 tsp baking powder
- pinch of salt
- 1/2 cup brown sugar
- 1/2 cup (2) banana, mashed.
- 50g butter, melted.
- 1 egg
- 1/2 tsp baking soda
- 3/4 cup milk

METHOD:

- a) Preheat the oven to 200°C bake and grease a standard 12-hole muffin tin.
- b) Sift together the flours, baking powder and salt and stir in the sugar and mashed banana.
- c) Mix the melted butter and the egg and dissolve the soda in the milk.
- d) Tip both wet mixtures into the dry ingredients. Add chocolate chips and mix quickly with a round-bladed table knife.
- e) Don't over mix, just stir until everything is almost combined.
- f) Spoon the mixture into the prepared muffin tins and bake for 12 to 15 minutes until risen and golden.
- g) Cool on a wire rack.
- h) Enjoy

<https://edmondscooking.co.nz/recipes/muffins/banana-muffins/>