

# Banana muffins



1. Line 12 hole muffin tin with cases.
2. In a large bowl whisk together
  - 1<sup>1/2</sup> cups of plain flour,
  - ¾ cup caster sugar,
  - 2 teaspoons baking powder
  - ½ teaspoon salt



3. In a separate bowl, mash 2 bananas.
4. Add to the mashed bananas
  - ⅓ cup oil
  - ½ cup milk
  - 1 egg
  - 1<sup>1/2</sup> teaspoon vanilla essence



5. Add the banana mixture to the bowl of dry ingredients
6. Add ½ cup of chocolate chips.



7. Fold all ingredients gently with a spoon until just combined. Do not over mix!
8. Evenly divide the batter between the cases, filling ¾ full.
9. Bake 18-20mins at 180C preheated oven.



10. Muffins are cooked when golden on the top.
11. Remove from oven and allow to cool.