

Banana Bread Muffins

Ingredients:

2 ripe bananas
2 Tbsp plus 2 tsp butter, melted
1/4 cup sugar
1/2 egg, beaten
1/2 tsp vanilla
1/2 tsp baking soda
3/4 cup flour
Optional: 1/4 cup chocolate chips

Recipe for Home:

3 or 4 ripe bananas
1/3 cup butter, melted
1/2 cup sugar
1 egg, beaten
1 tsp vanilla
1 tsp baking soda
1 1/2 cups flour
Optional: 1/2 cup chocolate chips

Directions:

1. Check that oven racks are in the centre of the oven. Preheat oven to 350 degrees F. Line muffin tin with muffin liners.
2. Place butter into custard bowl, cover with paper towel and microwave for 20 seconds. If not fully melted, recover and microwave 10 more seconds.
3. Mash ripe bananas in medium mixing bowl using a large fork. Mix melted butter into mashed bananas.
4. Use a wooden spoon to mix in the sugar, egg and vanilla. Sprinkle the baking soda over the mixture and mix-in.
5. Add flour to mixture, mix until fully moistened. Stir in chocolate chips (optional).
6. Use two soup spoons to fill muffin tins 3/4 full. Place in oven for 20-25 minutes, until tooth pick comes out clean.
7. Place muffins on cooling rack and finish clean-up.