

Banana Chocolate Chip Muffins

A soft and sweet banana muffin with chocolate chips on top

Yield:

12 muffins

Ingredients:

1 1/2 cups flour
1 cup sugar
1 teaspoon baking soda
1 Teaspoon salt
1 egg
1/2 cup Miracle Whip or mayonnaise
3 ripe bananas (the riper the better!!)
1 cup chocolate chips

Instructions:

1. In large bowl, combine dry flour, sugar, baking soda, and salt.
2. In medium sized bowl, beat egg. Add banana and mash thoroughly, using a potato masher. Stir in Miracle Whip. Add to dry ingredients and stir just until moistened.
3. Fill paper-lined muffin tins 3/4 full; sprinkle tops with chocolate chips. Bake at 375 degrees for 20-25 minutes or until muffin tests done with toothpick. Allow muffins to cool 5 minutes in the pan, and then remove to wire racks to finishÂ cooling. Store loosely covered to help prevent stickyness! ☐



This recipe is from Tammy's Recipes.