

## WOODSTOCK INN'S BANANA-CHOCOLATE CHIP MUFFINS

- 1 cup sugar
- 1 stick butter, softened
- 2 beaten eggs
- 1 teaspoon vanilla
- 3 tablespoons sour cream (*I used Greek yogurt*)
- 2 cups flour
- 1 teaspoon baking soda
- 2 ripe mashed bananas (about 1 cup)
- 1/2 cup chocolate chips (*I used sea salt & caramel chips*)

Preheat the oven to 375 degrees F. Lightly spray muffin pans with non-stick cooking spray. (*I made mini-muffins.*) Set aside.

Combine sugar and butter until smooth.

Stir in eggs and vanilla and sour cream.

Combine flour and baking soda in a bowl with a whisk and then add to the creamed mixture. Stir til all mixed up.

Fold in the bananas and chocolate chips.

If making muffins, fill 2/3 cup full. I made mini-muffins so I used a level tablespoon cookie scoop to measure the amount.

Bake for 20 to 22 minutes for muffins or 12 minutes for mini-muffins.

Allow to cool only slightly before removing to cool on a wire rack. Use a knife to "run" inside the cup to loosen the muffin.

