

Chocolatey-Banana Muffins {via [Hungry Harps](#)}

yields approx 15 muffins

Ingredients

6 tablespoons butter
4 ounces dark chocolate chips, divided
2 cups all purpose flour
 $\frac{2}{3}$ cup sugar
 $\frac{1}{3}$ cup unsweetened cocoa powder
1 tablespoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{4}$ cups buttermilk
1 egg
1 teaspoon vanilla extract
2 cups mashed bananas

Directions

1. Heat oven to 375. Grease muffin pan or fill with liners.
2. Melt butter and half of the chocolate chips in a saucepan over low-heat.
3. Whisk together flour, sugar, cocoa, baking powder, baking soda and salt. In a separate bowl, whisk together buttermilk, egg and vanilla extract.
4. Pour wet ingredients and melted butter mixture over dry ingredients. Use whisk to incorporate ingredients, being careful to not overmix. Stir in remaining chocolate and bananas.
5. Divide batter among muffin cups. Bake for about 20 minutes or until toothpick inserted comes out clean.
6. Cool on a rack. Enjoy!