

## rey and sarah banana chocolate chip muffins

### *Banana Chocolate Chip Muffins*

- 4 mushy frozen bananas
- 1/4 cup melted butter or oil
- 2 eggs (or substitute)
- Dash of french vanilla
- 3/4 cups granulated sugar
- 1 and 3/4 cups flour
- 1 tsp baking soda
- Pinch of salt
- Chocolate chips (I never measure these! Live a little!)
- Muffin foil baking cups (if preferred)

### *Instructions*

1. Preheat oven to 375 degrees Fahrenheit
2. In a large bowl, mash the mushy bananas further and add melted butter (or oil), eggs, french vanilla, and sugar. Mix until a lumpy porridge-like texture is reached.
3. In a separate bowl, combine dry ingredients and as many chocolate chips as you deem appropriate for the mood. Mix together.
4. Add the dry mixture into the wet mixture and mix until it is relatively sticky.
5. Scoop into muffin pan (greased or with muffin foil baking cups).
6. Place in the oven and leave for 20-22 minutes, depending on how ancient your oven is. Mine tend to go in for 20 minutes and come out just right.
7. This makes about 12 normal sized (not gigantic) muffins, so I like to double portions to have some to freeze for busy school and work days later on in the week.