

Banana Chocolate Chip Muffins

- 1 $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup sugar
- 2 $\frac{1}{2}$ tsp baking powder
- $\frac{3}{4}$ tsp salt
- 1 beaten egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{3}$ cup cooking oil
- 1 cup mashed banana
- $\frac{1}{2}$ cup chocolate chips

In a large mixing bowl, stir together the flour, sugar, baking powder, and salt. Make a well in the center. Combine egg, milk, and oil in another container. Add the egg mixture all at once to the flour mixture. Stir just until moistened; batter should be lumpy. Grease muffin cups or line with paper bake cups, fill $\frac{2}{3}$ full. Bake in a 400 degree oven for 20 to 25 minutes or till golden. Makes 10 to 12 muffins.

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