

banana chocolate chip muffins

recipe: inspired by Rosie Beaucoup

Yields one dozen muffins.

- 1 1/2 cups flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, lightly beaten
- 1/2 cup milk
- 1/4 cup canola oil
- 3/4 cup mashed bananas (approximately 2 bananas)
- 1/2 cup chocolate chips
- 1/2 cup walnuts

Preheat oven to 375°F (190°C). Line or grease the wells of a muffin tin.

In a medium to large sized bowl, whisk together the flour, sugar, baking powder and salt.

Add the egg, milk, oil and bananas, stirring until just combined.

Add the chocolate chips and walnuts, gently stirring to combine.

Fill muffin wells two-thirds full and then bake 18-20 minutes – tops should be golden and a toothpick should come out clean. Allow to cool for a few minutes in the muffin tin, and then remove muffins to a rack to cool completely.

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