

Chocolate Chip Banana Muffins

(makes about 24 muffins)

Ingredients:

- 5-6 medium bananas, mashed
- 2 eggs
- 2/3 c. milk (I used buttermilk)
- 3/4 c. white sugar
- 3/4 c. brown sugar
- 3 c. all-purpose flour
- 2 t. baking soda
- 2 t. salt
- 2 t. vanilla (optional)
- 1/4 - 1/2 c. chocolate chips
- 1/2 c. chopped nuts (optional)

Directions:

Preheat oven to 350.

Line a muffin pan with cupcake liners and spray lightly with nonstick spray or just spray the pan well.

Whisk together the dry ingredients and gently add in the chips and nuts. Set aside.

Whisk together the eggs, milk, vanilla, and bananas. Mixture will be slightly lumpy.

Gently stir into the dry ingredients. Mix just until blended.

Spoon the batter into the muffin cups or use an ice cream scoop.

Bake for 15-20 minutes until the centers are slightly springy. (Or do the toothpick test.)

Cool slightly and enjoy.