

Chocolate Banana Muffins

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

These chocolate banana muffins are so moist and full of flavor I have looked at dozens of recipes and most had too much sugar for my liking. There is absolutely no need for a lot of sugar to make these muffins delicious. Because they have bananas and chocolate chips I just added 12 cup of sugar which turned out perfect.

Ingredients

- - 1 ½ cups all-purpose flour - ¼ cup unsweetened cocoa powder - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ cup white sugar - ½ cup canola oil - ¼ cup milk - 1 egg - 1 teaspoon vanilla extract - 2 large very ripe bananas
- mashed - ¾ mini semisweet chocolate chips

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Line a 12-cup muffin tin with paper liners. Dotdash Meredith Food Studios Combine flour
2. cocoa
3. baking powder
4. baking soda
5. and salt together in a large bowl. Dotdash Meredith Food Studios Whisk sugar
6. oil
7. milk
8. egg
9. and vanilla extract together in a separate bowl until smooth. Dotdash Meredith Food Studios Stir into flour mixture until just moistened. Fold in bananas and chocolate chips. Dotdash Meredith Food Studios Divide batter among the muffin cups
10. filling each about 3/4 full. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. 20 to 25 minutes. Dotdash Meredith Food Studios Recipe Tip You can substitute yogurt for the milk if preferred.