



# Banana chocolate chip muffins

**Categories:** Muffins

**Yield:** 12 muffins

## Ingredients

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Amount	Ingredient	Preparation
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### Dry

2	cup	<b>self-raising flour</b>	
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1/2	cup	<b>sugar</b>	
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1/2	cup	<b>chocolate chip</b>	
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1/4	tsp	<b>salt</b>	
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### Wet

50	g	<b>butter</b>	
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1	cup	<b>milk</b>	
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1		<b>egg</b>	
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1	tsp	<b>vanilla essence</b>	
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250	g	<b>bananas</b>	mashed
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## Instructions

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Mix dry ingredients with a fork in a large bowl. (Can substitute 1 cup flour + 1 tsp baking powder for each cup of self raising flour.)

Melt butter in a smaller bowl, add milk, egg, and vanilla essence and mix well.

Mash bananas (250 g = 1 cup, typically 2-3 bananas) and mix into wet ingredients.

Add mixed wet ingredients to mixed dry ingredients, and fold together until flour is dampened but the mixture is not smooth.

Spray muffin pans with non-stick (oil) spray, and divide mixture evenly between 12 pans (about 1/4 cup per pan).

Bake for 12-15 minutes at 220°C, until muffins spring back when pressed in centre.