

Banana Nut Muffins w/ Chocolate chips Recipe



INGREDIENTS:

- 1 Cup granulated Sugar
- ¼ cup brown sugar
- 8 Tablespoons butter (1 stick)
- 2 large eggs
- 3-4 ripe bananas
- 1 Tbsp Milk
- 1 tsp ground cinnamon
- 1 tsp vanilla
- 2 Cups all-purpose flour
- 1 tsp baking powder
- 1tsp baking soda
- 1 tsp salt
- 1 cup of chocolate chips
- 1 Cup of walnuts (I crushed mine a bit)

DIRECTIONS:

Preheat oven to 325°

Cream the sugars and butter in a large bowl. Add the eggs and beat well.

In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon.

In another bowl, mix together the flour, baking powder, baking soda, and salt

Add the banana mixture to the cream mixture. Add the vanilla and mix well.

Add the dry ingredients to the wet mixture and combine till mixed well. Add the Nuts & Chocolate chips and mix well.

Pour the batter into Muffin Pan. Bake for 20-25 minutes or until fully baked through.

ENJOY!!!