![C:\Users\Sammy6\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\BA1O45IB\MC900325468[1].wmf]() **CHOCOLATE BANANA MUFFINS** ![C:\Users\Sammy6\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\BA1O45IB\MC900325468[1].wmf]()

**Yields:** approximately 6 muffins

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| **Ingredients:** |
| Metric:75mL125mL 1 175mL 250mL 4mL 2mL 2mL  | Imperial:1/3 cup½ cup111/3 cup1 cup1 tsp.½ tsp.½ tsp. | Vegetable OilSugarEggBananaSemi-Sweet chocolate chipsFlourBaking SodaSalt Cinnamon |

**METHODS:**

1. Pre-heat oven to 175°C (350°F)
2. One person come to the supply table with a tray,
3. The other person gets all required equipment and begins measuring dry ingredients.
4. Place muffin cups into muffin tin.
5. In a large mixing bowl, whisk together oil, sugar, egg
6. Use a butter knife to cut the banana into smaller pieces, using the back of a fork mash the banana until it looks like baby food
7. Add the banana into the large mixing bowl, thoroughly mix
8. Add ½ the chocolate chips into the large bowl
9. In a small mixing bowl, combine flour, baking soda, salt and cinnamon
10. Combine small mixing bowl into the large mixing bowl
11. Mix items thoroughly until the only lumps are from the chocolate chips
12. Spoon into muffin cups in the muffin tins
13. Sprinkle muffins with remaining chocolate chips
14. Bake 15-20minutes