

Marie Saba

*from my kitchen to yours*

## Easy Banana Muffins

*Makes 18 muffins*

### Ingredients:

- 2 eggs
- 3/4 cup sugar
- 2 teaspoons vanilla
- 3 very ripe bananas
- 1/2 cup unsalted butter, melted and cooled
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cup semi-sweet chocolate chips, divided



### Instructions:

1. Preheat oven to 350 degrees F. Line two 12-cup muffin tins with parchment liners.
2. In the bowl of a stand mixer, mix together eggs, sugar and vanilla. Add bananas and mix again to mash up bananas. Add melted butter and mix again until well-combined.
3. In a medium bowl, mix together flour, baking soda and salt. Add dry ingredients to banana mixture and mix again, just to combine. (Do not overmix.) Fold in 1 cup chocolate chips.
4. Divide batter evenly among 18 muffin cups, filling each about 3/4 full. Top with remaining 1/2 cup chocolate chips. Bake until toothpick inserted into the center comes out clean, about 22-24 minutes. Cool and enjoy!

### Notes:

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