

Banana Chocolate Chip Muffins

Yield: 1 dozen muffins



425 ml	Flour	1 $\frac{3}{4}$ cups
125 ml	Sugar	$\frac{1}{2}$ cup
15 ml	Baking powder	1 Tbsp
2.5 ml	Salt	$\frac{1}{2}$ tsp
125 ml	Chocolate chips	$\frac{1}{2}$ cup
1	Egg	1
60 ml	Oil	$\frac{1}{4}$ cup
60 ml	Milk	$\frac{1}{4}$ cup
250 ml (about 3 small)	Ripe bananas, mashed	1 cup (about 3 small)

1. Preheat oven to 400°F. Grease muffin tins if necessary.
2. In a large bowl, sift flour, sugar, baking powder & salt. Mix well.
3. Add chocolate chips to flour mixture. Mix thoroughly. Make a well in the center.
4. In a medium bowl, whisk the egg until frothy. Whisk in oil, milk & mashed banana.
5. Pour liquid mixture into the well.
6. Gently, stir only to moisten. DO NO OVERMIX! Batter will look lumpy!
7. Immediately & gently drop batter to fill muffin cups about $\frac{3}{4}$ full.
8. Bake for 15 - 20 minutes or until golden & the toothpick test has been passed.

Product Standards:

1. Rounded top, not peaked
2. Shiny, rough crust
3. No tunnels
4. Moist, not dry
5. Golden Brown