



*Preparation time: 10 minutes*

*Cooking time: 20 minutes*

### **Ingredients for 12 muffins**

- 1/2 cup canola oil
- 2 eggs
- 1/2 cup sugar
- 3 ripe bananas, mashed
- 1/4 teaspoon vanilla extract
- 1 cup and 2/3 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 cup chocolate chips

## **Chocolate Banana Muffins**

*They are absolutely whimsical and a bit evil! You can devour them all day: for breakfast, as a snack, as another snack, with coffee or without... I am not usually a big fan of muffins but those are incredibly delightful. The cinnamon seems to intensify the chocolate flavor in ways that your palate will discover with utmost pleasure!*

Preheat oven to 400F.

Line a 12 piece muffin pan with muffin liners and set aside.

In a small bowl, mix the chocolate chips with 3 tablespoons of the flour until coated on all sides. Set aside.

In a large bowl, combine the oil, eggs, sugar, bananas and vanilla extract, and mix well.

Add the flour, baking soda, baking powder, salt and cinnamon, and mix well.

Fold in the chocolate chips mixture.

Using a large spoon, divide the batter into the muffin pan, and bake for 20 minutes.