



The Mission Inn
www.missioninn.net
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Recipe: Chocolate Banana Muffins

Ingredients:

- 1/2 stick salted butter
- 2/3 cup sugar
- 1 egg
- 2 very ripe bananas
- 2/3 cup sour cream
- 1 tsp vanilla
- 1 cup flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 2 tbsp cocoa powder

Chef Notes:

Directions:

PREHEAT OVEN TO 425 DEGREES

Mix together all ingredients (except flour, baking powder, and baking soda) in a mixer or by hand

Add in the remaining dry ingredients - just stir until you see the flour disappear - DO NOT OVERMIX!

Spoon into muffin tins or papers almost to the top and bake at 425° for 5 min, then lower oven to 350° for 20 min.

Baking for a higher temp at first will make your muffins round at the top.

I usually double this recipe! More is always better and these muffins freeze well.