Chocolate Apple Banana Muffins

From Mrs. Walcott’s Kitchen

If you like delicious AND healthy food, this is an outstanding recipe to try. Whole grains, applesauce, and left over bananas make it healthy. The chocolate chips on the top make it only appear a delectable dessert. Conveniently, many of the ingredients are probably in your kitchen already! So here you go.

First, collect all your ingredients and supplies:

* Applesauce ½ cup
* Sugar 1 cup
* Eggs 2
* Mashed Bananas 1 cup
* Milk ¼ cup
* Vanilla 1 teaspoon
* Flour 2 cups
* Cocoa ½ cup
* Baking soda 1 teaspoon
* Salt 1 teaspoon
* Chocolate Chips
* Muffin liners
* Muffin pan

Second, preheat your oven to 350 degrees.

Third, measure and mix your ingredients in a bowl one at a time, but stop before the chocolate chips. To get mashed bananas simply store them in the freezer until you have one cup. When you’re ready to mix up your batter let them defrost a few minutes ahead of time. Squeeze the insides out into your bowl and you’ll have mashed bananas! You can use any type of flour, but my family likes half whole grain and half white flour.

Fourth, scoop equal amounts into the liners in the muffin pan filling them about ¾ full.

Next, top with a tablespoon of chocolate chips.

For muffins bake about 9 minutes. If you want to make it a loaf it will take 20-30 minutes.

Finally, the hard part let them cool. Then enjoy!

If you have any leftovers store them in an airtight container.