



Fitch Hill Inn

A Bed & Breakfast

Banana Chocolate Chip Muffins

Make these with or without the chocolate bits. Love chocolate? Add a little more!

Half	$\frac{3}{4}$	Full	
1	1 $\frac{1}{2}$	2	cups all-purpose flour
1 $\frac{1}{2}$	2 $\frac{1}{4}$	3	teaspoons baking powder
1/4	1/3	$\frac{1}{2}$	cup sugar
1/4	1/3	$\frac{1}{2}$	cup brown sugar
1	1 $\frac{1}{2}$	2	very ripe bananas
1	2	2	eggs
$\frac{1}{2}$	$\frac{3}{4}$	1	teaspoon vanilla extract
$\frac{1}{4}$	1/3	$\frac{1}{2}$	cup canola oil
$\frac{1}{4}$	1/3	$\frac{1}{2}$	cup half-and-half, light cream, or milk
$\frac{1}{4}$	1/3	$\frac{1}{2}$	cup semisweet chocolate chips

1. Preheat oven to 350°
2. Spray muffin tin with cooking oil.
3. In a large bowl combine flour, baking powder, and sugars.
4. In a small mixing bowl combine banana, egg, vanilla, oil, and half-and-half. Use a mixer to beat until creamy, about 1 minute.
5. Pour wet ingredients into dry and stir until just combined. Add chocolate chips and stir gently until chips are evenly distributed in the batter.
6. Fill muffin cups $\frac{2}{3}$ full and bake for 20 minutes or until done (make sure the tops are done).
7. Best served warm because the chocolate chips are still gooey.

Yield: Half batch – 6 muffins
 $\frac{3}{4}$ batch – 9 muffins
Full batch – 12 muffins

Trick: Don't over-mix the batter as this toughens the muffins. Stir enough to combine, but don't worry if there are a few lumps.