

# Double Chocolate Banana Muffins

*Donna Brockett - Kingfisher, OK  
Taste of Home Grandma's Favorites*

**Yield: 1 dozen**

*1 1/2 cups all-purpose flour  
1 cup sugar  
1/4 cup baking cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1 1/3 cups (3 medium) ripe  
bananas, mashed  
1/3 cup canola oil  
1 large egg, room  
temperature  
semisweet chocolate chips*

**Preparation Time: 15 minutes**

**Bake Time: 20 minutes**

Preheat the oven to 350 degrees.

In a bowl, whisk together the flour, sugar, cocoa, baking soda, salt and baking powder.

In a separate bowl, whisk together the bananas, oil and egg until blended. Add to the flour mixture. Stir, just until moistened. Fold in the chocolate chips.

Fill greased or paper-lined muffin cups three-fourths full.

Bake for 20 to 25 minutes or until a toothpick inserted in the center comes out clean.

Cool for 5 minutes before removing from the pan to a wire rack.

Serve warm.

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Per Serving (excluding unknown items): 2167 Calories; 79g Fat (32.4% calories from fat); 26g Protein; 344g Carbohydrate; 5g Dietary Fiber; 212mg Cholesterol; 2522mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 15 Fat; 13 1/2 Other Carbohydrates.