

Banana Muffins

from Caroline's Kitchen
A Glimpse of Gingham

Flour	1 1/2 cups
Baking Soda	1 teaspoon
Baking Powder	1 teaspoon
Salt	1/2 teaspoon
Bananas, mashed	3
Brown Sugar	3/4 cup
Egg	1
Butter, melted	1/3 cup
Mini Chocolate Chips	1/2 cup
Nuts, chopped	1/2 cup

Directions

1. Preheat oven to 375° and line or grease a 12 cup muffin tin.
2. Mix flour, baking soda, baking powder and salt together in a small bowl. Set aside.
3. In a standing mixer combine the bananas, egg, sugar and butter. Mix on medium low until combined, spoon in the flour mixture and mix till smooth.
4. Fold in the nuts and mini chocolate chips. With a medium size cookie scoop fill the muffin tins and put into the oven.
5. Bake for **20 minutes** then allow to cool before eating them all.