



Noreen's Kitchen

Banana Walnut

Chocolate Chip Muffins

Ingredients

4 cups flour	1 cup milk
2 cup sugar	3/4 cup oil
4 teaspoons baking powder	2 cups mashed bananas
1 teaspoon salt	1 cup chopped walnuts
2 egg	1 cup chocolate chips

Step by Step Instructions

Preheat oven to 350 degrees.

Combine Flour, baking powder, salt chocolate chips and walnuts in a large bowl and whisk well. Set aside.

Combine Oil, sugars, milk, eggs and banana in another bowl and whisk well to combine.

Mix wet ingredients into dry and stir well making sure there are not dry pockets.

Spoon or scoop batter into 24 muffin cups as evenly as possible.

Sprinkle the tops with sugar if desired.

Bake for 25 to 30 minutes or until a toothpick inserted in the center of a muffin comes out clean.

Remove from oven and allow to cool in pan for a few minutes.

Remove muffins from pan and transfer to a cooling rack.

Allow to cool for at least 10 minutes before serving.

Store any leftover muffins in an airtight container for up to 1 week.

Enjoy!