

BANANA BREAD MUFFINS



48 muffins



1 hour

INGREDIENTS

- 1 cup white sugar
- 1 cup brown sugar
- 6 eggs
- 1 cup softened butter
- 4 cups mashed bananas
- 1 tsp vanilla extract
- 5 $\frac{1}{4}$ cups flour
- 1 $\frac{1}{2}$ tsp salt
- 2 TBSP baking powder
- $\frac{3}{4}$ tsp baking soda
- 1 cup chocolate chips

DIRECTIONS

- Preheat oven to 350°F, prepare muffins tins with liners
- In a large bowl; whip sugars, eggs, and butter until smooth. Mix in the mashed bananas and vanilla extract.
- In a separate bowl; whisk together flour, salt, baking powder, and baking soda.
- Combine dry ingredients with the wet ingredients until well incorporated. Add in chocolate chips
- Scoop batter into prepared muffin liners, $\frac{3}{4}$ cup full
- Bake at 350°F for 20 minutes (internal temperature of baked banana bread is 200°F)