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| CHOCOLATE CHIP BANANA BREAD mini muffins |  |
| Read more about it at www.cooks.com/rec/view/0,164,149190-236192,00.html Content Copyright © 2012 Cooks.com - All rights reserved.  2 1/2 c. flour 1 tsp. baking soda 3/4 tsp. salt 1/2 c. unsweetened applesauce OR vegetable oil 1 1/4 c. granulated sugar 3 eggs 1 1/2 c. OR 3 mashed ripe bananas 1 c. mini chocolate chips  Makes ~ 2 dozen mini muffins   1. Preheat oven to 350 degrees. 2. Line mini muffin tin with cupcake liners. In medium mixing bowl, stir flour, baking soda, and salt. 3. In medium bowl, mash/puree banana with a fork. Add sugar, applesauce, and eggs and mix until well blended. 4. With whisk, beat in flour mixture just until blended. Stir in chocolate chips. Pour into pans. 5. Bake for 15-20 minutes. Cool in pans 10 minutes. |