



Banana Chocolate Chip Cupcakes

Ingredients:

 20 minutes

- 3 ripe mashed bananas
- ½ cup unsalted butter (or 8 tablespoons)
- 1 large egg
- 1 teaspoon of baking soda
- ½ teaspoon of salt
- 1 ½ cups all-purpose flour
- 1 cup chocolate chips
- Optional: 1 teaspoon vanilla extract

Instructions:

1. Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
2. In a mixer bowl, cream together butter and granulated sugar.
3. Then, get a new small bowl to lighten beaten the egg. Once the egg is lighten beaten, add it to the mixer with the creamed butter and sugar.
4. In another bowl, mash the bananas.
5. Once bananas are all mashed, add it to the mixer bowl and mix everything together. At this stage, you may add the vanilla extract if you wish.
6. In another large bowl, whisk together flour, baking soda and salt.
7. Once done, add the large bowl mixture into the mixer bowl and mix it all together.
8. Now the fun part! Stir in the chocolate chips and make sure to save some to add at the very top of the cupcakes afterwards.
9. Divide the batter into each cupcake liners.
10. Bake for about 18-20 minutes, or until a toothpick inserted into the center comes out clean.
11. Allow the cupcakes to cool in the tin for 5 minutes, then transfer to a wire rack to cool completely.