



chocoate banana bread muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/4c flour (*minus 2 tbsp*)
- 2/3c butter
- 1 1/2c sugar
- 2 tbsp cocoa powder
- 3 tbsp milk, 1 tbsp vinagre
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla
- 2 eggs

- 5 cold, very ripe bananas

Instructions

1. preheat oven to 375 farenheit. mix milk and vinager and let sit for at least 5 minutes.
2. cream butter and sugar
3. add eggs, milk, vanilla and bananas and mix. (you will probably have some banana chunks, but thats ok)
4. mix dry ingredients (including cocoa powder) and gradually add to the banana mixture.
5. pour in greased loaf pan (or for muffins, in greased muffin tin) and bake about 1 hour for a loaf or 20-25 minutes for muffins.