**Banana Chip Muffins**



**Dry Ingredients:**

200 ml flour

50 ml quick oats

5 ml baking powder

1 ml salt

80 ml chocolate chips

**Wet Ingredients:**

75 ml milk (75 ml water 25 ml milk powder)

1 egg

75 ml sugar

30 ml oil

1 large mashed banana (125 ml)

**Method:**

1. Preheat oven to 375 F. Grease six muffin cups.
2. Combine dry ingredients (flour, oats, baking powder, salt, chips) in a medium bowl and mix with a fork.
3. Make milk in a glass measuring cup.
4. Mash the banana on a plate with a fork. Measure accurately.
5. In a small bowl, beat the egg with a whisk. Add the sugar, oil, milk, and mashed banana to the small bowl; mix well.
6. Make a well in the center of the dry ingredients. Add the wet ingredients all at once and mix quickly with a FORK. DO NOT OVER MIX!!!
7. Divide batter evenly using a large metal spoon.
8. Bake for 20-25 minutes, until golden brown and a toothpick inserted comes out clean.
9. Let cool on cooling rack for 5 minutes before taking out of the pan.