

# Chocolate Chip Banana Muffins

Great for a quick on the go breakfast or packed in a lunch. A sweet treat for an afternoon snack.  
Makes 12 muffins

1/3 Cup More Than Olives Arbosana Organic Extra Virgin Olive Oil (delicate)  
1/2 Cup Sugar  
2 Eggs  
1 Teaspoon Vanilla Extract  
1/3 Cup Almond Milk or Milk  
1 3/4 Cup All Purpose Flour, sifted  
1 Teaspoon Baking Powder  
1/2 Teaspoon Baking Soda  
1/2 Teaspoon Salt  
1/2 Teaspoon Cinnamon  
1/4 Cup Chocolate Chips + some to top the muffins  
1 Cup Ripe Banana, mashed  
Optional- 1/2 Cup Walnuts or Pecans, chopped

Preheat the oven to 350 degrees F. Place paper muffin liners into a muffin pan.

In a medium bowl, add the flour, baking powder, baking soda, salt and cinnamon. Whisk to combine the dry ingredients.

In the bowl of a standing mixer, blend the More Than Olives Arbosana Organic Olive Oil with the sugar. Add to the mixture the eggs, vanilla extract, and milk. Blend again until well incorporated.

Add the flour into the wet ingredients in 2-3 batches while the mixer is on low. Add in the mashed banana and continue to blend in just until all is mixed. Don't over blend the batter. Remove the bowl and fold the chocolate chips into the batter. (use less chocolate chips if you want more banana flavor). If you want nuts in the muffins, fold them in also.

Fill each muffin liner about 2/3 full and add a few chocolate chips to the top of each muffin.

Bake the muffins for 20-25 minutes. Muffins are done when a toothpick inserted in the middle comes out clean. Let them cool for 8-10 minutes in the pan and then move them to a rack to cool completely.

Store leftover muffins in a container with a lid for a few days or place them in a plastic bag and put in the freezer to enjoy later.