

Banana Chocolate Chip Muffins - adapted from Bon Appetit

- 1 1/2 cups all-purpose flour
- 2/3 cup brown sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup mashed ripe bananas (about 2 large)
- 1 large egg
- 1/2 cup unsalted butter, melted
- 1/4 cup milk
- 3/4 cup semisweet chocolate chips

Preheat oven to 350°F. Line twelve muffin cups with muffin liners.

Mix flour, sugar, baking powder and salt in large bowl. Mix mashed bananas, egg, melted butter and milk separately, then add to the dry ingredients just until blended (do not overmix). Stir in chocolate chips.

Divide batter among prepared muffin cups, filling each about $\frac{3}{4}$ full. Bake muffins until tops are pale golden and tester inserted into center comes out with some melted chocolate attached but no crumbs, about 30 minutes. Transfer muffins to rack; cool.