

Posted on
21 October 2012

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Banana Chocolate Muffins (Eggless) [1]

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Banana Chocolate Muffins (Eggless)

Ingredients

Refined flour (maida) - 2 cups
Sugar - 3/4 cups
Ripe banana pulp - 2 cups
Quick cooking oats - 1/2 cups
Baking soda - 3/4 tsp
Baking powder - 3/4 tsp
Vanilla essence - 1/2 tsp
Salt - 1/2 tsp
Refined oil - 1/3 cup
Chocolate chips - 1/4 cup
Crushed walnuts - 1/4 cup

Preparation

- **1**
Line the muffin tin with paper liners and grease lightly with butter, and preheat oven to 180 degree F.
- **2**
Chop and puree the bananas with a hand blender.
- **3**
Add sugar and oil in the mashed banana and beat well with a whisk.
- **4**
Mix together flour, baking powder, baking soda and salt and sieve twice.
- **5**
Now add this flour mixture and oats in the banana mixture, and beat well.
- **6**
Gently mix in the chocolate chips and crushed walnuts.
- **7**
Fill each muffin cup till 3/4.
- **8**
Bake for 20 minutes or until a toothpick inserted comes out clean from the cake.
- **9**
Let it cool down for 5 minutes then remove from the pan - or else the muffins paper liners will become soggy.
- **10**
Enjoy!

Cooks Note
<http://maayeka.blogspot.com> [6]

Links

- [1] <https://www.expatwoman.com/ewfood/recipes/banana-chocolate-muffins-eggless>
- [2] <https://www.expatwoman.com/ewfood/flag/flag/madeit/6320?destination=printpdf/6320&token=5d530bed3df1191bc061c9d34c23c6bc>
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