



Posted on 21 October 2012

by Anjana Chaturvedi

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]
