

Mocha Chocolate Chip Banana Muffins

written by The Recipe Exchange | September 22, 2014

Ingredients

- 1 cup margarine
- 1 1/4 cups white sugar
- 1 egg
- 3 ripe bananas
- 1 tablespoon instant coffee granules, dissolved in
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter or margarine, sugar, egg, banana, dissolved coffee, and vanilla in food processor for 2 minutes. Add flour, salt, baking powder, and soda, and blend just until flour disappears. Add chocolate chips and mix in with wooden spoon. Spoon mixture into 15 to 18 paper-lined muffin cups.

Bake for 25 minutes. Cool on wire racks.