

My Sister's (Banana) Chocolate Chip Muffins

From "Recipes from my kitchen" - www.joshuastarmer.com

Dry Ingredients:

14 $\frac{3}{4}$ oz (3 $\frac{1}{2}$ cups) **all purpose flour**

2 tsp. **baking powder**

$\frac{1}{2}$ tsp. **baking soda**

1 tsp. **salt**

$\frac{1}{2}$ cup. **milk chocolate chips**, coarsely chopped

$\frac{1}{2}$ cup. of any combination of **dark/semi-sweet chocolate chips**, coarsely chopped

Wet Ingredients (to be combined in a separate bowl):

7 oz (1 cup) **sugar**

4 Tbs. **butter**, cut into 1 Tbs. pieces

1-2 ripe **bananas** (optional, but awesome)

2 **eggs**

2 tsp. **vanilla**

10 oz of a combination of **sour cream** and **buttermilk** (I usually have about 6 oz of leftover sour cream sitting in the fridge from last week's taco night and 4 oz of buttermilk from the jug that lasts forever).

Pre-heat oven to 400 degrees fahrenheit (about 200 degrees celsius). Grease a muffin tin and set to the side.

Combine all of the "dry ingredients" in a medium bowl.

In a separate, microwave safe bowl, add the sugar and the butter. If the butter is soft, cream it with the sugar. If it's straight from the fridge or freezer, microwave it for 30 seconds or until it is soft enough to easily combine with the sugar. Stir in and mash the banana (if using) with a fork. With a fork, whisk in eggs, vanilla and sour cream/buttermilk mixture.

Fold the wet ingredients into the dry ingredients until there are no more patches of dry flour. Don't worry about making it perfectly smooth (like you would for a cake). Scoop it into the prepared muffin tins and bake for 15 to 20 minutes. You can tell when the muffins are done when you can poke the biggest one with a toothpick and it comes out clean (or just smeared with chocolate). After baking, let the muffins rest in the pan for 5 minutes before transferring to wire cooling rack.

Shockingly, these muffins taste better at room temperature than when they are still warm. I find this out the hard way every time I make them. It's a delicious lesson.