

# CHOC BANANA MUFFINS

**3 bananas**

**95g Greek yoghurt**

**½ cup raw sugar**

**2 teaspoons vanilla extract**

**70g coconut oil**

**1 egg**

**210g plain flour**

**1 teaspoon bi-carb soda**

**2 tablespoons cocoa powder**

**Pinch salt**

**½ cup chocolate chips**



Preheat oven to 180 degrees and line a 12-hole muffin tin with muffin cases.

Mash the bananas with a fork.

Add the Greek yoghurt, sugar, vanilla extract, melted coconut oil and egg and mix until well combined.

Sift in the plain flour, bi-carb soda, cocoa powder and salt. Combine ingredients but do not over-mix the ingredients.

Fold through the chocolate chips with the spatula.

Divide the mixture between the muffin cases (filling to 2/3 of the way).

Bake for 15 minutes or until cooked through.