

Banana Peanut Butter Chocolate Chip Muffins

<http://unihomemaker.com/2013/04/24/banana-peanut-butter-chocolate-chip-muffins/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, softened
- 1/3 cup of granulated sugar
- 1/3 cup of dark muscovado sugar
- 1/2 cup of unsalted creamy peanut butter
- 1 egg
- 2 ripe bananas, mashed
- 1/2 cup of buttermilk
- 2 teaspoons of vanilla extract
- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1/4 teaspoon of salt
- 1 cup of milk chocolate chips
- turbinado sugar to sprinkling on top

Preparation:

Preheat the oven to 375 degrees F. Line baking cups in the muffin pan.

Using a stand or electric mixer (or mix by hand) cream butter and sugar until fluffy. Add peanut butter and mix well. Then add egg, mashed bananas, buttermilk, vanilla extract and beat until combined. Add flour, baking powder, baking soda and salt. Mix until just moistened. Fold in chocolate chips.

Spoon batter into the lined baking cups. Sprinkle with turbinado sugar on top and bake for 15-18 minutes or until the tester/toothpick inserted into the center comes out clean.

Let the muffins cool for 5-7 minutes in the muffin pan before transferring them to the cooling rack.