

## Banana Chocolate Chip Muffins (Large Batch)

This Banana Chocolate Chip Muffins recipe makes 18 to 24 muffins from one bowl. Brown sugar and sour cream bring extra flavor to this breakfast treat.

### Banana Chocolate Chip Muffins Ingredients

- 4 cups all-purpose flour (wax or parchment paper for sifting flour)
- 3 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon cream of tartar
- 1 teaspoon salt
- 2 sticks unsalted butter, softened (16 tablespoons)
- 1/2 cup granulated sugar
- 1/2 cup firmly packed light brown sugar (if lumpy, sift)
- 4 large eggs
- 1 tablespoon pure vanilla extract
- 1 1/2 cups plus 2 tablespoons mashed ripe bananas (about 4 small bananas)
- 3/4 cup sour cream (6 ounces)
- 12 ounces miniature or regular semi-sweet chocolate chips



### How to Make Banana Chocolate Chip Muffins (18-24 muffins)

Preheat oven to 375 degrees Fahrenheit. Spray muffin cups lightly with nonstick cooking spray or baking spray.

Over a sheet of wax or parchment paper, sift together flour, baking powder, baking soda, cream of tartar, and salt.

In a large bowl, cream the unsalted butter on moderately high speed for 2 minutes. Add granulated sugar and beat for 1 minute. Then add light brown sugar and beat for 1 minute.

Beat in eggs – one at a time – mixing for 30 seconds after each addition. Blend in the vanilla extract and mashed bananas, mixing well.

On low speed, alternately add the sifted ingredients in 3 additions – with the sour cream in 2 additions – starting and ending with the sifted ingredients. After each addition, scrape down the sides of the mixing bowl with a spatula.

Add the semi-sweet chocolate chips (miniature or regular, depending on your preference) and stir into the batter.

Scoop the batter into the muffin cups, mounding slightly at the center of each cup.

You should have enough batter for 18 to 24 muffins. Repeat with any remaining batter, partially filling any leftover/empty muffin cups with muffin liners or water before baking in oven (to protect the pan).

Bake the muffins for 25 minutes or until risen and set. When baked, a toothpick or cake tester inserted in the center of a muffin should come out clean or with a few moist crumbs.

Place the muffin pan on wire rack and let stand for 30 minutes. Gently remove the muffins from the pan and place on another wire rack. Serve warm or at room temperature.

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