



## Eggless Banana Choco Chip Muffins

Makes 12

These quick and easy muffins are a go-to treat for breakfast, lunch or anytime you need a sweet snack. Swap out chocolate chips for raisins, walnuts and/or pecans to equal 1 cup. Add some cinnamon if you'd like. You're the boss!

- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2/3 cup sugar
- 1 cup semisweet chocolate chips
- 3 medium ripe bananas, mashed (about 1 cup)
- 1/3 cup melted butter
- 1 *flegg*\*
- 1 teaspoon vanilla

1. Preheat oven to 375 degrees and line a muffin tin with papers.
2. Combine dry ingredients in a bowl, whisk together and set aside.
3. In a separate large mixing bowl, combine bananas, *flegg*, melted butter and vanilla.
4. Add dry ingredients to wet and fold together until almost combined. Add the chocolate chips and continue mixing until chips are evenly distributed and batter is combined.
5. Distribute evenly in prepared muffin cups. Add additional chocolate chips on top for extra fun, if you wish.
6. Bake for 17-20 minutes or until a toothpick inserted in the center comes out clean.

### \*Flegg (flax egg)

- 1 teaspoon finely ground flax seeds + 3 tablespoons water + let sit 10 minutes = 1 large egg
- Don't have flax meal? You can use any other egg substitute that equals 1 egg, or you can use one large egg!

"8 Alternatives to Combat the Egg Shortage"

[www.outpost.coop/eggs](http://www.outpost.coop/eggs)