



PREP: 15 min
COOK: 25 min
SERVES: 12

Choc, Banana & Blueberry Muffins

Give your everyday banana muffins a makeover with this naughty-but-nice recipe. After all, who can resist the addition of a little chocolate to an otherwise healthy muffin recipe?

Ingredients

2 cups (300g) self-raising flour
½ cup EQUAL SPOONFUL
2 very ripe large bananas, mashed (270g)
1 tsp Queen Vanilla Bean Paste
1 cup (250ml) milk
1 large egg, lightly beaten
¼ cup (60ml) extra virgin olive oil
125g punnet fresh blueberries or frozen, thawed & drained
1/3 cup (60g) dark choc bits

Method

STEP 1

Preheat oven to 170°C (fan forced). Line a 12 hole, 1/3 cup-capacity muffin pan with paper cases. Combine flour and equal in a large bowl. Make a well in centre and add banana, vanilla, milk, egg and oil. Mix until just combined, then stir in ½ of the blueberries and ½ of the choc bits.

STEP 2

Spoon mixture evenly among paper cases. (About 1/3 cup in each.) Scatter tops with remaining blueberries and choc bits. Bake for 20-25 minutes or until light golden and just firm to touch. Stand in pan for five minutes then transfer to a wire rack to cool. Serve warm or at room temperature.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.