



Chocolate and Banana Mini Muffins

Recipe provided by Dr Gavin Wheaton
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Makes 36.

Ingredients

125gm unsalted butter, melted
 $\frac{3}{4}$ cup caster sugar
3 ripe bananas, roughly chopped
2 eggs
1 tsp vanilla extract
2 cups (300gm) self raising flour, sifted
 $\frac{1}{2}$ cup (100gm) dark chocolate chips
Icing sugar to dust
1 cup dessicated coconut (optional)

Method

Preheat oven to 200C and grease a 12 hole mini muffin pans.
Process butter, caster sugar, banana, eggs and vanilla in food processor until well combined.
Place flour, coconut and chocolate in a large bowl then fold in banana mixture.
Working in batches, place dessert spoons of mixture into pan.
Bake for 15 minutes or until risen and golden.
Cool slightly in pan then turn out onto rack to cool completely.
Repeat with remaining batter.
Serve dusted with icing sugar.