



Banana Chocolate Chip Muffins

submitted by Emily of St. Louis, MO

Ingredients:

- 1 $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup sugar
- 1 tsp baking powder
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 egg
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup plain yogurt
- 1 tsp vanilla
- 1 cup mashed bananas
- $\frac{3}{4}$ cup semisweet chocolate chips

Directions:

Preheat oven to 350°. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. In another bowl, combine egg, oil, yogurt, and vanilla. Stir into dry mixture. Fold in bananas and chocolate chips. Fill in muffin cups $\frac{2}{3}$ full. Bake at 350° for 25 minutes.



Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french-fried potatoes.

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