

Banana Bran Muffins with Belgian Milk Chocolate Chunks

Original recipe from *Company's Coming, Muffins and More* by Jean Paré, this one is modified.

Makes about 10-12 medium-sized muffins

Ingredients:

- 128 g (1 cup) flour
- 60 g (1 cup) all bran cereal
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 milk chocolate chips or chunks (I used Belgian milk chocolate chunks)
- 60 g (1/4 cup) coconut oil
- 75 g (1/2 cup) coconut sugar
- 2 eggs, room temperature
- 65 mL (1/4 cup) sour milk (milk with 1/4 tsp lemon juice)
- 250 mL (3 medium or 1 cup) bananas, mashed

Directions:

1. Pre-heat the oven to 400° F (200° C). Prepare muffin pans by spraying with non-stick spray.
2. Combine flour, bran, baking powder and soda and salt in a bowl and mix.
3. Cream coconut oil and sugar with 1 egg until well blended and add the other egg and beat well. Combine the soured milk and mashed bananas and mix well.
4. Pour into the dry mixture and mix well. Stir in the chocolate chips.
5. Pour batter into prepared muffin cups to about 3/4 full.
6. Bake for 20-25 minutes or until cake tester comes out clean.
7. Cool slightly and serve.

