

*Country Kids Childcare... inspiring and educating children in making a difference.*

**Family Daycare at its BEST!**

# Triple Chocolate Banana Lava Muffins

**Prep 20 m**

**Cook 20 m**

**Ready In 40 m**

## Ingredients

- 1 1/2 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
  
- 1/2 cup white sugar
- 1/2 cup canola oil
- 1 egg (these can also be made without the egg)
- 1/4 cup milk
- 1 teaspoon vanilla extract
- 2 large very ripe bananas, mashed
- 3/4 mini semisweet chocolate chips
- Easter eggs or small chocolates

## Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a muffin tin with paper liners.
2. Combine flour, cocoa, baking powder, baking soda, and salt together in a large bowl.
3. Whisk sugar, oil, egg, milk, and vanilla extract together in a separate bowl. Stir into flour mixture until just moistened. Fold in bananas and chocolate chips.
4. Divide batter among the muffin cups, filling each about 3/4 full.
5. Push an Easter egg or chocolate into the center of the batter.
6. Bake in the preheated oven until the muffin begins to crack on the top, 20 to 25 minutes.

Delicious served with Greek yogurt or cream/ice cream and fresh fruit,

cheers Georgina and children.

***Enjoy!***