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# Chocolate Chip-Banana Muffins

*The Francis'*

2 c. all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 c. semi-sweet  
chocolate chips  
1/2 c. butter  
3/4 c. sugar  
2 lg. eggs  
1 tsp. vanilla  
1 c. ripe bananas,  
mashed

Blend moist mixture. Slowly add flour, baking soda and salt. Add chocolate chips last. Put in muffin pan. Bake at 350° for 25 minutes.

For Crew Races I double the recipe and it makes more than enough to really fill 2 – 24 each- muffin pans. Grease the pan with Pam prior to filling them, then the muffins pop out pretty easy and you don't need to use paper cups. Since I double the recipe, I then use 1 package of chocolate chips, I melt the butter in the microwave prior to adding, and for the double recipe I use 4 to 5 bananas.