

1. Preheat the oven to 180°C (fan 160°C, gas mark 4) and line a 12 hole muffin tin with paper cases.
2. Place all of the ingredients in a bowl and beat until smooth.
3. Spoon the mixture evenly into the paper cases and place in the oven for 25 minutes or until a skewer comes out clean and the muffins are golden brown in colour.

100g	Butter (unsalted) (softened)
2	Egg(s) (free range) (medium)
175g	Unrefined golden caster sugar
225g	Self-raising white flour
1 tsp	Baking powder
3 tbsp	Milk (whole)
2	Banana(s) (very ripe, Mashed)
100g	Dark chocolate chips