

# Chocolate Chip Banana Muffins



**NATIONAL STRAWBERRY RHUBARB PIE DAY** – National Strawberry Rhubarb Pie Day falls on June 9 each year to recognize a delicious and seasonal strawberry rhubarb pie. Join us as we explore all things rhubarb. We might even serve a slice of pie for you to enjoy!

## **#StrawberryRhubarbPieDay**

Around the country, rhubarb is a perennial favorite for home gardens. One of the first fruits of their labors, gardeners begin to harvest rhubarb in the middle of May and early June, and it finds its way into desserts and preserves.

## **Your Key Ingredient:**

NESCO Vacuum Sealer

## **Grocery Ingredients**

- 1 Unbaked Pie Shell

### **Batter Ingredients:**

- $\frac{3}{4}$  c Sugar
- $\frac{1}{4}$  c Butter
- 1 egg
- 3 ripe bananas, mashed
- 2 c Flour
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- 4 T milk
- $\frac{1}{2}$  c chocolate chips

### **Crumble Topping:**

- 3 T Flour
- 2 T Sugar
- $\frac{1}{8}$  tsp baking powder
- $\frac{1}{8}$  tsp cinnamon
- 1 T butter, softened
- (Combine all dry ingredients and cut in butter.)

### **Instructions:**

1. Cream sugar and butter. Add egg, then mix in bananas.
2. In separate bowl mix flour, baking soda, baking powder and salt.
3. Add dry flour mixture to wet banana mixture alternately with milk.
4. Fold in chocolate chips.
5. Grease and flour (or use cooking spray) muffin pan.
6. Spoon batter into pan.
7. Sprinkle with crumble topping.
8. Bake at 350 degrees for 17-20 minutes. This can also go in a bread loaf pan, increase bake time for 50 minutes.