

# PROTEIN BANANA CHOCOLATE CHIPS MUFFINS

BY: FIT FOODIE FINDS

PREP TIME: 5 MIN COOK TIME: 20 MIN TOTAL TIME: 25 MIN SERVINGS: 14-16

## INGREDIENTS

### DRY

1 3/4 cups white whole wheat flour

1/2 cup coconut sugar

1 teaspoon baking soda

1 teaspoon ground cinnamon

1 scoop Premier Protein Chocolate Protein Powder

1/2 cup dark chocolate chips + more for topping

### WET INGREDIENTS

1 cup mashed banana (2 large bananas)

2 large eggs

3/4 cups almond milk, unsweetened

2 teaspoon vanilla extract

2 tablespoons coconut oil, melted

## DIRECTIONS

Preheat oven to 350°F and line a muffin tin with cupcake liners or spray with coconut oil cooking spray.

Place dry ingredients into a large bowl and whisk.

Mash 2 large bananas in a medium-size bowl until there are a few lumps. Then, crack in 2 eggs and whisk. Add almond milk and vanilla and whisk again.

Combine dry ingredients with wet ingredients until smooth. Then, add in melted coconut oil and mix again.

Transfer batter into muffin tin. Fill each one nearly to the top and add a few more chocolate chips to the top.

Bake at 350°F for 20-23 minutes or until you do the toothpick test and it comes out clean.