



## Plantain Power Muffins

### Ingredients

- 2 cups whole wheat pastry flour
- 1 cup all-purpose flour
- ¾ cup cane sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 2 sticks butter, melted and cooled
- 2 eggs
- ¾ cup whole milk
- 1 tablespoon pure vanilla extract

- 3 BIG BANANA Whole Baked Plantains, smashed
- 1 cup oatmeal
- ¾ cup chocolate chips

#### INSTRUCTIONS

1. Preheat the oven to 350F degrees.
2. Line two standard 12-cup muffin tins with paper liners.
3. In a large bowl, gently whisk the flours, sugar, baking powder, cinnamon and salt together. Make a well in the center of the flour mixture and add melted butter, eggs, whole milk, vanilla and smashed plantains.
4. Scraping down the sides, blend until wet ingredients are incorporated. Fold in the oatmeal, chocolate chips.
5. Divide the batter evenly among the 24 lined muffin cups. Bake in a preheated oven for 20 minutes until muffins are cooked throughout and a toothpick comes out clean.
6. When muffins are done, remove from oven and transfer to a cooling rack to cool completely.