

Banana Chocolate Crumb Muffins

Makes 15 muffins.

1 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

3 bananas, mashed

3/4 cup granulated sugar

1 egg, lightly beaten

1/3 cup butter, melted

3/4 cup semi-sweet chocolate chips

1/2 cup granulated sugar

1/8 cup unsweetened cocoa powder

2 tablespoons all-purpose flour

1/8 cup rolled oats

3 tablespoon cold butter, cut into pieces

Preheat the oven to 375 degrees F. Lightly grease 15 muffin cups or line with muffin papers. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder, and salt. In another bowl, beat together the bananas, 3/4 cup sugar, egg, and melted butter. Stir the banana mixture into the flour mixture until just moistened. Stir in the chocolate chips. Spoon the batter into prepared muffin cups, filling about half full. In a small bowl or food processor, mix together the 1/2 cup sugar, cocoa, 2 tablespoons flour, and oats. Cut in the cold butter until the mixture resembles coarse meal. Sprinkle the topping over the muffins. Bake for 18-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.