

Banana Chocolate Chip Muffins: Moist, Golden & Easy Recipe

Banana Chocolate Chip Muffins: Moist, Golden, and Your New Favorite Treat!



OVEN
350°F

TIME
30 min

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INGREDIENTS

3 ripe bananas, mashed (the riper, the sweeter - look for brown spots!)

1/3 cup melted butter (unsalted preferred)

1/2 cup granulated sugar

1 large egg, beaten

1 teaspoon vanilla extract (pure vanilla is recommended)

1 teaspoon baking soda

Pinch of salt

1 1/2 cups all-purpose flour

1/2 cup semi-sweet chocolate chips

Swaps and Notes:

Bananas: Use very ripe bananas (with brown spots) for the best flavor and moisture. They mash easily and provide natural sweetness.

Butter: Melted butter makes the mixing process super easy and contributes to a moist, tender crumb. Unsalted butter is preferred to control saltiness.

Sugar: Granulated sugar provides the main sweetness. You can adjust slightly based on the ripeness of your bananas and your preference.

Egg: A large beaten egg helps bind the ingredients and adds richness.

Vanilla Extract: Pure vanilla extract enhances the overall flavor.

Chocolate Chips: Semi-sweet chocolate chips are classic, but milk chocolate chips or even a mix of

dark and semi-sweet would be delicious.

Add-ins (Optional): A handful of chopped walnuts or pecans (½ cup) can be folded in with the chocolate chips for added crunch and nutty flavor. A pinch of cinnamon could also be added to the flour mixture.

Do Not Overmix: This is crucial for tender muffins! Mix only until the dry ingredients are just incorporated.

Directions:

Preheat Oven & Prep Muffin Tin: Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with paper liners or grease each cup lightly to prevent sticking.

Mix Bananas & Butter: In a large mixing bowl, combine the mashed ripe bananas with the melted butter. Stir well until thoroughly combined.

Stir in Wet Ingredients: Stir in the granulated sugar, beaten large egg, and vanilla extract into the banana-butter mixture. Mix until everything is well combined and smooth.

Add Baking Soda & Salt: Sprinkle the baking soda and pinch of salt over the wet mixture. Stir briefly to combine.

Gently Stir in Flour: Gradually add the 1½ cups all-purpose flour to the wet mixture. Stir gently with a spoon or spatula until just incorporated. It's okay if there are a few small lumps of flour remaining; overmixing will lead to tough muffins.

Fold in Chocolate Chips: Gently fold in the ¾ cup semi-sweet chocolate chips until evenly distributed throughout the batter.

Fill Muffin Cups: Divide the batter evenly among the 12 muffin cups, filling each about ¾ full.

Bake: Bake for 18-22 minutes, or until the tops are golden brown and a toothpick inserted into the center of a muffin comes out clean (a few moist crumbs are okay, but no wet batter). Baking times can vary depending on your oven.

Cool: Let the muffins cool in the tin for 5 minutes. This helps them set. Then, carefully transfer them to a wire rack to cool completely.

Tips for Success:

Very Ripe Bananas: The browner your bananas, the sweeter and more moist your muffins will be.

Melted Butter: Using melted butter makes this a one-bowl (for wet ingredients) recipe and contributes to the fudgy, moist texture.

Don't Overmix Flour: This is the golden rule for tender muffins. Mix only until the dry ingredients are just incorporated.

Fill ¾ Full: Filling muffin cups about ¾ full ensures nice, domed tops without overflowing.

Test for Doneness: A toothpick inserted into the center should come out clean (or with just a few

moist crumbs).

Serving Suggestions and Pairings:

DIRECTIONS

1. Making these : Banana Chocolate Chip Muffins is quick and straightforward, perfect for a spontaneous baking session!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with paper liners or grease each cup lightly to prevent sticking.
3. Mix : Bananas & Butter: In a large mixing bowl, combine the mashed ripe bananas with the melted butter. Stir well until thoroughly combined.
4. Stir in : Wet Ingredients: Stir in the granulated sugar, beaten large egg, and vanilla extract into the banana-butter mixture. Mix until everything is well combined and smooth.
5. Add : Baking Soda & Salt: Sprinkle the baking soda and pinch of salt over the wet mixture. Stir briefly to combine.
6. Gently : Stir in Flour: Gradually add the 1½ cups all-purpose flour to the wet mixture. Stir gently with a spoon or spatula until just incorporated. It's okay if there are a few small lumps of flour remaining; overmixing will lead to tough muffins.
7. Fold in : Chocolate Chips: Gently fold in the ¾cup semi-sweet chocolate chips until evenly distributed throughout the batter.
8. Fill : Muffin Cups: Divide the batter evenly among the 12 muffin cups, filling each about ¾full.
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11. **Tips for Success: Very Ripe Bananas:** The browner your bananas, the sweeter and more moist your muffins will be.
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13. **Don't : Overmix Flour:** This is the golden rule for tender muffins. Mix only until the dry ingredients are just incorporated.
14. **Fill $\frac{3}{4}$ Full:** Filling muffin cups about $\frac{3}{4}$ full ensures nice, domed tops without overflowing.
15. **Test for : Doneness:** A toothpick inserted into the center should come out clean (or with just a few moist crumbs).
16. **Serving Suggestions and Pairings:** These Banana Chocolate Chip Muffins are incredibly versatile and perfect for any time of day:
17. **Breakfast/ Brunch:** A fantastic grab-and-go option with your morning coffee or tea.
18. **Snack:** A satisfying and sweet pick-me-up.
19. **Dessert:** Serve warm with a dollop of whipped cream or a scoop of vanilla ice cream for an extra treat.
20. **Lunchboxes:** A great addition for kids and adults alike.
21. For other comforting banana-based treats, you might also enjoy my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#) (a loaf version!) or my [creamy Banana Pudding Rice Krispie Treats](#).
22. **Storage and Leftover Tips:** Store leftover Banana Chocolate Chip Muffins in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to 5 days. The moisture from the bananas helps them stay fresh. These muffins also freeze beautifully! Place cooled muffins in a freezer-safe bag or container. They will keep well for up to 2 months. Thaw at room temperature or warm briefly in the microwave for a fresh-baked feel.
23. **More Recipes You Will Love:** If you loved the moist texture and comforting flavors of these muffins, here are a few more delightful dessert recipes that I think you'll absolutely love:
24. For another fantastic way to use up bananas with a hidden veggie, check out my [Banana Zucchini Muffins](#).
25. If you're a fan of rich and indulgent chocolate treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/banana-chocolate-chip-muffins-moist-golden-easy-recipe/>