



Recipe Category / Cakes

# Chocolate Chip Banana Cupcakes

10'  
Hands on

30'  
Cook Time

Family  
Portion(s)

1  
Difficulty



## Ingredients

- 2 eggs
- 120 g butter, melted
- 4 bananas, ripe, mashed with a fork
- 190 g self-rising flour
- 150 g granulated sugar
- 1/2 teaspoon(s) cinnamon
- 70 g chocolate couverture, chips

## Διατροφικός πίνακας

Nutrition information per portion

222 Calories (kcal)	10.0 Total Fat (g)	5.9 Saturated Fat (g)	29.0 Total Carbs (g)
11%	14%	30%	11%
18.0 Sugars (g)	3.0 Protein (g)	1.1 Fibre (g)	0.06 Sodium (g)
20%	6%	4%	1%

## Method

- Preheat oven to 180\* C (350\* F) Fan.
- In a **large bowl**, combine the eggs and melted butter with a hand whisk.
- Add the bananas and whisk them into the mixture.
- In another bowl, sift the flour, sugar and cinnamon and mix.
- Add the flour mixture into the egg mixture and stir with a spoon until all of the ingredients are completely combined.
- Add the chocolate chips and stir just to distribute.
- Line 14 **cupcake cups** with liners.
- Add a heaping spoonful of batter to each cup. You don't need to smooth the top since the batter will smooth out on its own while baking.
- Bake for 25-30 minutes.
- When ready, remove from oven. Allow to rest for 5 minutes and place on a wire rack to cool completely.

## Tip

You can serve them with yogurt, honey and walnuts!