# Chocolate and banana muffins

Recipe by V-ZUG Ltd.



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| Preparation | |
| Cooking time | |
| Portions | 12 |

## Preparation

100 g butter

175 g sugar

1 sachet of vanilla sugar

½ tsp ground cinnamon

2 eggs

250 g white flour

2 tsp baking powder

1 pinch of salt

2 bananas, ripe

50 g mini chocolate cubes

50 g chopped nuts

Soften the butter and beat with the sugar, vanilla sugar and cinnamon until pale and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder and salt together and incorporate into the mixture. Mash the bananas with a fork, then stir into the mixture, together with the mini chocolate cubes and nuts.

**(Pre-)heat cooking space to 160 °C with Hot air**

Spoon the mixture into the muffin cases and place them onto a baking tray. Put the baking tray into the preheated cooking space. Bake.

**Put the pastry in**

**Hot air 160 °C for 30 Mins**

## Tips

With paper muffin cases, use two muffin cases, one inside the other, for each muffin for greater stability.

## Accessories

Baking tray

12–14 muffin cases, ø6 cm

## Additional information

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