



Banana Chocolate Chip Muffins

1 cup sugar
1/2 cup vegetable oil
2 eggs
3 ripe bananas, mashed
1/4 cup orange juice

1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
2 cups all-purpose flour
1 to 1 1/2 cups chocolate chips

You can substitute nuts and raisins instead of the chocolate chips.

Beat sugar and oil together in a large bowl.

Add eggs and mashed bananas to sugar and oil, then beat well.

Mix the orange juice into the mixture.

Combine flour, baking soda, baking powder, and salt.

Stir in chocolate chips or nuts and raisins.

Pour into greased muffin tins.

Bake at 350°F for 22 to 24 minutes.

Remove from oven and remove from tins after 5 minutes.