



PREP: 15 min  
COOK: 25 min  
SERVES: 12

## Choc, Banana & Blueberry Muffins

Give your everyday banana muffins a makeover with this naughty-but-nice recipe. After all, who can resist the addition of a little chocolate to an otherwise healthy muffin recipe?

### Ingredients

2 cups (300g) self-raising flour  
½ cup EQUAL SPOONFUL  
2 very ripe large bananas, mashed (270g)  
1 tsp Queen Vanilla Bean Paste  
1 cup (250ml) milk  
1 large egg, lightly beaten  
¼ cup (60ml) extra virgin olive oil  
125g punnet fresh blueberries or frozen, thawed & drained  
1/3 cup (60g) dark choc bits

### Method

#### STEP 1

Preheat oven to 170°C (fan forced). Line a 12 hole, 1/3 cup-capacity muffin pan with paper cases. Combine flour and equal in a large bowl. Make a well in centre and add banana, vanilla, milk, egg and oil. Mix until just combined, then stir in ½ of the blueberries and ½ of the choc bits.

#### STEP 2

Spoon mixture evenly among paper cases. (About 1/3 cup in each.) Scatter tops with remaining blueberries and choc bits. Bake for 20-25 minutes or until light golden and just firm to touch. Stand in pan for five minutes then transfer to a wire rack to cool. Serve warm or at room temperature.

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