

Banana, Chocolate Chip, Granola Muffins

1 1/2 cups plus 2 tbs. all purpose flour, divided
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 cup mashed ripe bananas (2 or 3 bananas)
3/4 cup white sugar
1 egg, lightly beaten
1/3 plus 2 tbs. butter, melted and divided
1 1/2 cups granola, divided
1/2 cup chocolate chips
1/3 cup packed brown sugar
1/8 tsp. cinnamon

Preheat oven to 375F. Lightly grease 12 muffin cups or line with muffin paper liners. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture until moistened. Then stir in the granola, and chocolate chips. Do not over mix. Spoon batter into prepared muffin cups.

In a small bowl, mix together brown sugar, 2 tbs. flour, cinnamon and melted butter. Then stir in 1/2 cup granola. Sprinkle topping over muffins and gently press into batter.

Bake in the oven for 18 to 20 minutes, until a toothpick inserted into the center of muffin comes out clean.