

# monkey muffins



## monkey muffins

*These bite-size mini muffins from Amie Longstaff of Painesville Township, Ohio, will be a favorite with family and friends. It's a great recipe to make when you want to use up overripe bananas.*

PREP: 20 MIN. BAKE: 15 MIN/BATCH YIELD: 36 SERVINGS (72 MUFFINS)

- 1/2 cup butter, softened
- 1 cup plus 1 tablespoon sugar, divided
- 2 eggs
- 1 cup mashed ripe bananas
- 2/3 cup peanut butter
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup miniature semisweet chocolate chips

In a large bowl, cream butter and 1 cup sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in the bananas, peanut butter, milk and vanilla. Combine the flour, baking soda and salt; add to creamed mixture just until moistened. Fold in chips.

Fill greased or paper-lined miniature muffin cups three-fourths full. Sprinkle with remaining sugar. Bake at 350° for 14-16 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks.

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