

Banana Chocolate Chip Muffins (Chronicle)

½ stick butter-flavored Crisco	1¼ c. flour
2 ripe bananas, mashed	½ t. salt
2 eggs	¾ t. baking soda
1 c. sugar	1 c. chocolate chips

- Preheat the oven to 375°.
- Add the shortening to the bananas, and mix thoroughly. Stir in the eggs, blending well. Add the sugar, flour, salt, and soda, mixing continuously.
- Add the chocolate, and stir again.
- Divide into muffin tins, and bake for 20 minutes or until brown on top.