



# Nutella Swirl Banana Muffins

These muffins are the perfect blend of chocolate and banana.

I dare you to try them!

2 c all purpose flour  
1 tsp baking soda  
1 tsp baking powder  
1/2 tsp salt  
4 over ripened bananas, mashed  
1/2 c sugar  
1/2 c brown sugar  
1 egg  
1/4 c vegetable oil  
2 tsps vanilla extract  
1 cup Nutella

- Preheat oven to 350. Line muffin tin with liners or grease.
- In a medium bowl, add flour, baking soda, baking powder and salt. Whisk together.
- In another large bowl, whisk together mashed bananas, sugar and brown sugar.
- Add egg, vegetable oil and vanilla extract and beat until combined.
- Whisk in the dry ingredients until combined.
- Fill muffin tins 3/4 full. Top each with a tsp of Nutella. Swirl with a toothpick.
- Bake 15-18 minutes or until a toothpick comes out clean.

*Enjoy!*

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