



MOCHA BANANA MUFFINS

Banana. Chocolate. Coffee. Enough said.









NORMAL

30 MINS

22 MINS

Ingredients

- 1 Tbsp Moccona Medium Roast
- 1 Tbsp boiling water
- 1 cup soy milk or other non-dairy milk
- 11/2 cup mashed ripe banana (approx 3 large bananas)
- 1/4 cup olive oil
- 1/2 cup brown sugar, lightly packed
- 1/2 teaspoon salt
- 2 cups self raising flour wholemeal, white or a combination
- 80g chopped dark chocolate

Instructions

- 1. Preheat oven to 180 $^{\circ}\text{C}.$ Grease or line a 12-hole muffin tin with paper liners.
- 2. Combine boiling water and Moccona in a large bowl and stir to dissolve.
- 3. Add milk, mashed banana, olive oil, sugar, and salt to the bowl. Mix well. Add flour and chocolate, and stir until just combined.
- 4. Divide batter into prepared muffin cups. Bake 20 22 mins until a toothpick inserted into the centre of a muffin comes out clean.
- 5. Cool in tin 2 mins, then turn out onto a rack to cool completely.

Recipe provided by Moccona.