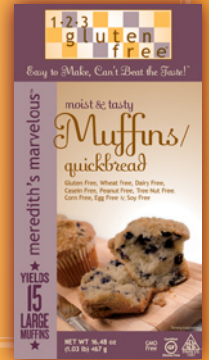


CHOCOLATE BANANA bread/muffins



1 package 1-2-3 Gluten Free® Meredith's Marvelous Muffin/Quickbread Mix
½ cup unsalted butter/unsalted margarine, softened
4 very ripe bananas
2 large eggs, room temperature
¼ cup cocoa powder
4 oz. bittersweet chocolate, melted
1 tsp. pure vanilla extract

- ① Preheat oven to 350° F.
- ② Spray muffin tins or loaf pan with non-stick spray.
- ③ Put butter in bowl of mixer with paddle attachment. Beat well.
- ④ Add melted chocolate, eggs, bananas and vanilla. Beat well.
- ⑤ Add one package 1-2-3 Gluten Free® Meredith's Marvelous Muffin/Quickbread Mix and cocoa. Mix until fully incorporated.
- ⑥ Scoop batter into muffin tins or loaf pan and spread evenly. If using muffin tins, fill any empty parts of muffin tin with water to promote even baking.
- ⑦ Bake loaf for 50-60 minutes or muffins for 20 minutes, or until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑧ Cool in pan for 5 minutes. Invert onto rack. Cool and serve.

Makes 1 loaf or 15 large muffins.

