**Banana Chocolate Chip Muffins**

175 mL brown sugar

335 mL flour

175 mL bran

8 mL baking powder

3 mL baking soda

80 mL chocolate chips

1 banana, well-mashed

2 eggs

60 mL milk (20 mL milk powder)

5 mL lemon juice

125 mL oil

1. Make sure oven rack is in the center of the oven. Preheat oven to 400 F. Prepare muffin tins.
2. In a large bowl, combine brown sugar, flour, bran, baking powder, baking soda and chocolate chips.
3. In a separate medium bowl, mash banana with a fork.
4. Add eggs to banana and mix well.
5. Add milk, lemon juice and oil to banana mixture. Mix well.
6. Make a well in the dry ingredients. Pour wet ingredients into dry ingredients all at once. Stir with a fork until just mixed. Do not over-mix!
7. Evenly spoon into muffin tins. Bake for 15-20 minutes or until golden brown. Let cool in pan for 10 minutes before removing.