

Chocolate Mini Muffins



Our delicious Fiery Sweet Mesquite honey complements rich chocolate, creating a taste that's sweet, with a little heat.

Ingredients

1 ½ ripe bananas
¼ cup plain Greek yogurt
¼ cup Fiery Sweet Mesquite honey
1 teaspoon vanilla extract
1 egg
¾ cup all-purpose flour
2 tablespoons cocoa powder
1 teaspoon baking soda
¼ cup mini chocolate chips
Bottle of Fiery Sweet Mesquite honey for drizzling

Instructions

Preheat oven to 350 degrees. Lightly coat mini muffin cups with nonstick cooking spray. In a mixing bowl, beat the bananas with an electric mixer until pureed. Add the yogurt, Fiery Sweet Mesquite honey, vanilla extract and egg and mix by hand. Add the flour, cocoa powder, baking soda and mix until fully incorporated. Add mini chocolate chips and stir. Pour mix into muffin cups about 2/3 full. Bake for 11-14 minutes. Muffins are ready with toothpick inserted in center comes out clean. When ready to serve, drizzle muffin tops with 1-2 teaspoons of Fiery Sweet Mesquite honey.

Makes 24 mini muffins, or 12 regular-sized muffins (19-22 minutes bake time).

Recipe credit to Beth @ THE FIRST YEAR blog, with slight modifications.

LONE STAR BEE [★] CO.

Find more fun recipes using our infused honeys at www.lonestarbee.com!