Sourdough Discard Chocolate Banana Cake

Makes 18 cupcake size muffins

Ingredients

4 super ripe bananas
¼ cup avocado oil
½ cup maple syrup
1 egg
1 teaspoon pure vanilla extract
¼ cup starter
1 cup flour
½ cup cocoa powder
1 teaspoon baking soda
1 teaspoon pure vanilla extract
½ teaspoon fine sea salt
1 cup dark chocolate chips

Steps

1. Preheat oven to 350°F. Line two muffin tins with paper cups or spray well.

2. In a large bowl, mash the bananas well. Combine the oil, syrup, egg, vanilla and starter with the banana and mix well.

3. Now add the rest of the ingredients stirring until just combined.

4. Scoop batter into the prepared muffin cups. Bake for 15 minutes or until a toothpick inserted in the center comes out clean or with dry crumbs.

6. Allow muffin/cakes to fully cool before removing.