superfood double chocolate muffins

cook time:	prep time:	featured product:
20	**20**	**SUPERGREENS!**

don't spill the secret with this superfood double chocolate muffins recipe! the secret is... they're full of good greens! no one will ever know there's SUPERGREENS! in these super-delicious muffins. chocolate chips and peanut butter hide any trace of greens in these baked goods. add them to your holiday treats!

ingredients

2 heaping cups **organicgirl© SUPERGREENS!** ?
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup cocoa powder
1/2 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 ripe bananas
1/2 cup greek yogurt
1/4 cup milk
2 tablespoons creamy peanut butter
1 teaspoon pure vanilla extract
1 egg
1/2 cup chocolate chips

substitutions

? *substitute with* **baby spinach**

directions

1. preheat oven to 350°F. line a muffin pan with liners. set aside.

2. in a large bowl, whisk together the all-purpose flour, whole wheat flour, cocoa powder, sugar, baking powder, baking soda and salt.

3. in a blender, add bananas, greens, greek yogurt, milk, peanut butter and vanilla extract. blend until smooth.

4. pour the blended mixture into the bowl with the dry ingredients. add egg and mix until incorporated. stir in the chocolate chips.

5. divide the batter among the muffin cups, filling each about 3/4 full. bake for 20 to 22 minutes, or until a toothpick comes out clean when inserted into the center.