

Ponderosa Cupcakes

80 mL	margarine
125 mL	sugar
2 mL	vanilla
1	egg
1	banana, mashed
80 mL	sour cream
250 mL	flour
2 mL	baking powder
2 mL	baking soda

Topping

5 mL	cinnamon
80 mL	brown sugar
80 mL	chocolate chips

1. Preheat oven to 350 F. Grease muffin tin.
2. Prepare topping. In a small bowl, combine brown sugar, cinnamon and chocolate chips. Divide into two portions. Set aside.
3. In a large bowl, cream together margarine and sugar. Beat in egg and vanilla.
4. In another small bowl, mash banana well. Add sour cream and mix well.
5. In a third bowl, combine flour, baking powder and baking soda.
6. Add flour mixture to creamed mixture alternately with banana mixture, beginning and ending with flour mixture (dry, wet, dry).
7. Place 25 mL of batter into each muffin cup. Using half of the topping, evenly divide over top of the batter.
8. Divide remaining batter on top. Sprinkle with remaining topping.

9. Bake for 20-25 minutes or until toothpick inserted in center comes out clean.