Chocolate Banana Muffins

3 large, very ripe bananas

1/2 cup granulated sugar

1 large egg

1/3 cup unsweetened applesauce

1/2 cup whole-wheat flour

1/2 cup all-purpose flour

1/2 cup unsweetened cocoa powder

1/2 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 cup semi-sweet chocolate chips, plus more for topping

Mash bananas with a fork.

Stir in sugar, egg and applesauce.

Stir together wheat and white flours, cocoa, salt, baking soda and baking powder.

Stir into wet ingredients.

Fold in chocolate chips.

Divide batter among 6 jumbo muffin cups. Sprinkle with chocolate chips.

Bake 25 minutes at 375.

Transfer to a rack to cool completely.

Enjoy warm or at room temperature.