Spiced Banana Choc-Chip Cakes

270g soft light brown sugar
2 eggs
200g peeled bananas, mashed (preferably over ripe than under ripe)
280g self raising flour
1 tsp cinnamon
1 tsp ground ginger
½ tsp nutmeg (fresh whole nutmeg)
140g unsalted butter, melted
100g chocolate or choc chips

1. Preheat oven to 170 degrees
2. Mix sugar and eggs together. Mash bananas using mix & chop or mix & masher and add to sugar/eggs
3. Add the flour and spices and mix well, when all smooth then add the melted butter and beat until smooth.
4. Chop the chocolate into small chunks and add
5. If making 1 loaf then bake for 1 hours, cupcakes should take around 30 minutes