

Recipe for

Sweet and Simple Chocolate Chip Banana Bread

NAME OF DISH

FROM THE KITCHEN OF

COOKIE & FILLING INGREDIENTS

SERVES 12
PREP TIME 10min
TOTAL TIME 1hr
OVEN TEMP 350 F

3/4 cup Cane Sugar
1/3 cup Softened Unsalted Butter
1 Large Egg
1 tsp Vanilla Extract
3 Very Ripe Bananas
1 tsp Baking Soda
1 1/2 cups All-Purpose Flour
1/4 tsp Nutmeg
1/2 tsp Cinnamon
1 cup Dark Chocolate Chips

DIRECTIONS

1. Preheat oven to 350F.
2. Grease a 9×5-inch loaf pan with butter or oil. (Tip: Line the pan with a trip of parchment paper for easy removal, like the photo above.)
3. In a large mixing bowl, mash the ripe bananas until creamy.
4. Add softened butter, egg, and vanilla extract. Mix well.
5. Add the baking soda, sugar, flour, nutmeg, and cinnamon. Mix well.
6. Finally, add the dark chocolate chips and combine.
7. Pour batter into your loaf pan (Do not forget to grease the pan with butter or spray and place the sheet of parchment paper. I used two bag clips to hold the parchment in place while pouring the batter).
8. Bake for 50-60 minutes or until an inserted toothpick comes out clean. Bake time will vary depending on your oven. My oven, for example, takes 60 minutes to bake well.
9. Remove from oven and let cool completely before slicing.
10. Enjoy your simple and delicious banana bread!!!

