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# Chocolate Chip Banana Nut Bread

Anne M Lamble

Party Recipes From the Charleston Junior League

**1/2 cup (1 stick) margarine**

**1 cup sugar**

**2 eggs**

**2 cups unbleached all-purpose flour**

**1 teaspoon baking soda**

**2 cups mashed bananas**

**1 teaspoon vanilla extract**

**1/2 cup chopped walnuts or pecans**

**1/4 cup chocolate chips**

Preheat the oven to 350 degrees. Lightly butter and flour a 9x5-inch loaf pan.

In a large bowl, cream together the margarine and sugar. Beat in the eggs. Add the flour and baking soda. Add the bananas and stir until well blended. Add the vanilla, nuts and chocolate chips.

Pour the batter into the prepared pan. Bake until the bread tests done, about one hour.

Yield: 10 to 12 servings

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 2022 Calories; 74g Fat (31.5% calories from fat); 20g Protein; 343g Carbohydrate; 14g Dietary Fiber; 424mg Cholesterol; 1944mg Sodium. Exchanges: 1 1/2 Lean Meat; 6 1/2 Fruit; 13 Fat; 16 Other Carbohydrates.*