

Banana-Chocolate Chip Bread

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Servings: 10

*2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 cup butter, softened
1 cup sugar
2 eggs
3 (7- to 8-inch) ripe
bananas, mashed
1 tablespoon milk
1 cup semisweet chocolate
chips*

Preparation Time: 15 minutes

Preheat the oven to 325 degrees. Grease a 5x9-inch loaf pan.

In a large bowl, stir together the flour, baking powder, baking soda, salt and cinnamon.

In another bowl, beat the butter and sugar with an electric mixer until light and fluffy. Add the eggs to the butter mixture, one at a time, beating well after each addition. Mix in the banana and milk. Stir in the flour mixture until blended. Fold in the chocolate chips, reserving one to two tablespoons of the chips. Pour the batter into the prepared pan and top with the reserved chips.

Bake until a toothpick inserted into the center comes out clean, 60 to 70 minutes.

Let cool in the pan for 15 minutes. Then turn the loaf out onto a wire rack to cool completely.

Per Serving (excluding unknown items): 347 Calories; 16g Fat (38.9% calories from fat); 5g Protein; 50g Carbohydrate; 2 Dietary Fiber; 67mg Cholesterol; 499mg Sodium. Exchanges: Grain (Starch); 0 Lean Meat; 1 Fat Milk; 3 Fat; 2 Other Carbohydrates.