

BANANA BREAD

INGREDIENTS

- ½ cup butter, softened
- ¾ cup white sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- ½ cup dark chocolate chips
- 4 - 5 medium bananas, mashed; can be partially substituted with apple sauce



DIRECTIONS

1. Preheat oven to 350°F and grease 9x5 in. loaf pan.
2. In large bowl, cream together butter and sugar. Add eggs and vanilla extract, mix well. Combine flour, baking soda, and salt, stir into butter mixture until smooth. Finally, fold in bananas and chocolate chips. Spread evenly in prepared pan.
3. Bake at 350°F for 50 - 60 min, or until toothpick inserted comes out clean. Cool loaf in pan for about 10 min before removing to wire rack to cool.