



Chocolate Chip Banana Bread

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INGREDIENTS

- 3-4 medium, overripe bananas
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- ¼ c. vegetable oil
- 1 ½ cups All Purpose flour
- 1 ¼ tsp baking powder
- ½ tsp. baking soda
- dash of ground cinnamon
- ⅛ tsp salt
- 1 cup chocolate chips + additional for topping

DIRECTIONS

1. Preheat the oven to 350°F. Prepare a 9x5 baking pan by lining it with parchment or foil and lightly spraying with nonstick spray.
2. Preheat the oven to 350°F. Prepare a 9x5 loaf baking pan by lining it with parchment or foil and lightly spraying nonstick spray.
3. Mash the bananas with a fork or whisk. Whisk in the sugar, egg, vanilla, and vegetable oil.
4. Mix in the flour, baking powder, baking soda, cinnamon, and salt. The batter will be lumpy.
5. Fold in the chocolate chips.
5. Pour the batter into the prepared baking pan (top with more chocolate chips if you want). Bake for 55-60 minutes (start checking for doneness with a toothpick at 55 minutes). Let cool.