

# THE BEST CHOCOLATE CHIP BANANA BREAD

## I n g r e d i e n t s

- \* 1 1/2 cups (210g) flour
- \* 1 teaspoon baking powder
- \* 1/2 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1 teaspoon ground cinnamon
- \* 3/4 cup (150g) sugar
- \* 2 tablespoons (55g) melted butter
- \* 1 large egg white
- \* 1 large egg at room temperature
- \* 1 cup (250ml) banana puree made from 2 very ripe bananas
- \* 1/2 cup (125ml) sour cream
- \* 1/2 teaspoon vanilla extract
- \* 1/3 cup (60g) chocolate chips



## D i r e c t i o n s

1. Butter a 9-inch (23cm) square pan and line the bottom with a sheet of parchment paper. Preheat the oven to 350F (180C).
2. Sift together in a bowl the flour, baking powder, baking soda, salt, and cinnamon. Mix in the sugar.
3. In a large bowl, mix together the butter, egg white, egg, banana puree, sour cream and vanilla.
4. Make a well in the center of the flour mixture and stir in the wet ingredients with a spatula until almost mixed. Add in the chocolate chips and stir until just combined, but don't over stir. Stop when any traces of flour disappear.
5. Scrape the mixture into the prepared pan and bake for 40 minutes, or until the center feels lightly springy and just done.
6. Cool on a baking rack.

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