

CHOCOLATE BANANA BREAD RECIPE

I n g r e d i e n t s

- * 1 cup margarine, softened
- * 2 cups white sugar
- * 4 eggs
- * 6 bananas, mashed
- * 2 teaspoons vanilla extract
- * 3 cups all-purpose flour
- * 2 teaspoons baking soda
- * 1/4 cup unsweetened cocoa powder
- * 1 cup lite sour cream
- * 1 cup semisweet chocolate chips



D i r e c t i o n s

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.
2. In a large bowl, cream together margarine, sugar and eggs. Stir in bananas and vanilla. Sift in flour, baking soda and cocoa; mix well. Blend in sour cream and chocolate chips. Pour batter into prepared pans.
3. Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of a loaf comes out clean.

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