

# DARK CHOCOLATE BANANA BREAD

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

- \* 1 1/2 cups plain flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon cinnamon
- \* 1/2 cup melted butter
- \* 3/4 cup sugar
- \* 2 eggs
- \* 3 ripe mashed bananas
- \* 1 teaspoon vanilla
- \* 2/3 cup dark chocolate chips



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

- 1.** Preheat the oven to 350F / 180C. Lightly grease a loaf pan.
- 2.** In a mixing bowl, cream together the butter and sugar. Add the eggs, mashed banana and vanilla and mix really well.
- 3.** Mix in the baking soda and cinnamon. Then slowly pour in the flour, mixing well as you pour. Give the mixture a really good stir to make sure everything is fully mixed and then stir in the dark chocolate chips.
- 4.** Pour mixture into your loaf pan and bake for around 1 hour. Cooking times may vary but you can check it is done by inserting a knife into the middle of the loaf. When the loaf is ready the knife should come out completely clean.
- 5.** Remove the loaf pan from the oven and allow the loaf to cool in the pan for 10 minutes. Then remove the loaf from the loaf pan and place on a cooling rack to cool fully.

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