

MINT CHOCOLATE & WALNUT BANANA BREAD

I n g r e d i e n t s

- * 2 cups flour
- * 3/4 cups white sugar
- * 3/4 teaspoon baking soda
- * 3 ripe mashed bananas
- * 1/4 cup sour cream
- * 1/4 cup vanilla yoghurt
- * 1/2 cup butter
- * 1 tablespoon vegetable oil
- * 1 cup mint chocolate chips
- * 1 cup chopped walnuts



D i r e c t i o n s

1. Preheat your oven to 350F. Lightly grease and flour a loaf pan.
2. Mix together the flour, sugar and baking soda. Add in the mint chocolate chips and walnuts. Coating them with flour should help to stop them from falling to the bottom of the mixture.
3. In another bowl, mix the mashed bananas, sour cream, yoghurt, butter and vegetable oil. Beat together with a whisk until light and fluffy.
4. Slowly add in the dry ingredients and mix just enough so that the mixture remains fairly fluffy.
5. Pour the mixture into the prepared loaf pan and bake for around 1 hour at 350F. Insert a toothpick or sharp knife into the middle to check it is done. When it is ready the toothpick or knife should come out completely clean.
6. Allow the loaf to cool in the loaf pan for 10-15 minutes before removing and placing on a wire rack to cool fully.

TIPS: You can use other chocolate chip varieties such as dark, white, or butterscotch chocolate chips. The walnuts are optional and again you can substitute with your favorite type of nut such as pecan or hazelnut.

For More Recipes Visit: Banana-Bread.biz