

WHITE CHOCOLATE CHIP BANANA BREAD

I n g r e d i e n t s

- * 1 1/2 cups flour
- * 1 teaspoon baking soda
- * 1 pinch of salt
- * 3 ripe mashed bananas
- * 2 tablespoon soft butter
- * 1 cup sugar
- * 1 cup white chocolate chips
- * 1/2 cup chopped pecan nuts or walnuts (optional)



D i r e c t i o n s

1. Preheat the oven to 375F/190C. Grease a 9x5 inch loaf pan and coat lightly with flour to prevent sticking.
2. Sieve the flour into a mixing bowl and add the baking soda, sugar and salt.
3. In another bowl, cream together the butter and sugar then add in the mashed bananas and mix well.
4. Add the wet ingredients to the dry ingredients and mix well. Add the chocolate chips and nuts if you are using them.
5. Pour into the prepared loaf pan and bake for about 45 minutes or until a toothpick in the center comes out clean.
6. Allow to cool in the loaf pan for 10 minutes and then place on a cooling rack to cool fully.

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