

Best Bread

WAIT UNTIL YOU SINK YOUR TEETH INTO OUR DELICIOUS CHOCOLATE CHIP BANANA BREAD!



ingredients

1½ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

¼ teaspoon salt

2 teaspoons cinnamon

1 cup sugar

1 teaspoon vanilla

1 stick unsalted butter (softened)

2 large ripe bananas

2 large eggs, beaten

1 cup semisweet chocolate chips

½ cup toasted, chopped walnuts (optional)

supplies

- Large mixing bowl
- Medium mixing bowl
- Whisk
- Spoon
- Large mixing spoon
- Loaf pan
- Knife

- ▶ The prep time is 10 minutes.
- ▶ This recipe makes one loaf of bread.

—Alexis Burling

WhatToDo:

- 1** Preheat oven to 350 degrees.
- 2** Grease loaf pan with butter.
- 3** In the large mixing bowl, combine flour, baking soda, baking powder, salt, cinnamon, and sugar.
- 4** Peel bananas and mash them using the back of a spoon.
- 5** In the medium mixing bowl, combine butter, eggs, vanilla, and bananas.
- 6** Combine the contents of both mixing bowls. (Don't overmix! It's OK if the batter is lumpy.)
- 7** Pour ½ of the batter into the loaf pan.
- 8** Sprinkle chips and nuts evenly over the batter, and cover with the remaining batter.
- 9** Bake for 45 minutes to an hour. After 45 minutes, insert a knife into the center of the bread. If the knife comes out clean, the loaf is done.