

*Merry Christmas!*



# Chocolate Chip Banana Bread



## Ingredients

### Wet:

- 1/2 cup of butter, room temp
- 1 1/4 cups of sugar
- 2 eggs
- 1/2 cup of sour cream
- 1 teaspoon of vanilla
- 1 cup of bananas, mashed

### Dry:

- 1 3/4 cups of all-purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- Salt
- 3/4 cup of semi-sweet chocolate chips, optional

### Glaze:

- 1/2 cup of semi-sweet chocolate chips
- 3 tablespoons of butter

## Method

1. Preheat your oven to 375F. In a large bowl, combine the butter, sugar, eggs, sour cream, vanilla, and mashed bananas. Stir until moistened and well incorporated.
2. To the wet ingredients add the flour, baking soda, baking powder, and a pinch of salt. If desired, add in the chocolate chips as well.
3. Divide the banana bread batter between two lined or greased loaf pans and bake for 40 - 50 minutes (or until a toothpick comes out cleanly).
4. Remove the banana bread from the oven and let cool for 15 minutes in the loaf pan before removing and letting it cool completely on a cooling rack.
5. To make the glaze, melt 1/2 cup of chocolate chips with 3 tablespoons of butter. This works best if you melt it in a Ziploc bag or piping bag, so you can cut off the corner to drizzle.
6. Once the banana bread is cooled, drizzle with the chocolate glaze, if desired, before serving.



40 - 60 min



makes 2 loaves