

## **Chocolate Chip Banana Bread**



## Ingredients

Wet:

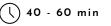
- 1/2 cup of butter, room temp
- 11/4 cups of sugar
- 2 eggs

Dry:

- 1 3/4 cups of all-purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder Glaze:
- 1/2 cup of semi-sweet chocolate chips

## Method

- 1/2 cup of sour cream
- 1 teaspoon of vanilla
- 1 cup of bananas, mashed
- Salt
- 3/4 cup of semi-sweet chocolate chips, optional
- 3 tablespoons of butter
- 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.



२) makes 2 loaves