



DOUBLE CHOCOLATE BANANA BREAD

INGREDIENTS

1 C sugar
2 eggs
1/3 C vegetable oil
1 and 1/4 C mashed ripe banana
1 t vanilla
1 and 1/2 C all purpose flour
1/2 C unsweetened baking cocoa
1 t baking soda
1/2 t salt
1 C semi sweet chocolate chips

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INSTRUCTIONS

Preheat oven to 350 degrees. Beat sugar, eggs, and oil together to combine. Beat in mashed bananas and vanilla.

Combine flour, cocoa, baking soda, salt, and chocolate chips. Stir into wet mixture until just combined. Spray a standard size loaf pan with nonstick spray and dust with flour, then pour in batter. Bake for 60-70 minutes until top is cracked and bread is cooked through (when you gently touch the top it should spring back). Bread may also be baked in 3 small loaf pans for around 45 minutes (watch carefully as loaf pan size and ovens differ).