

Bake Away

Chocolate Chocolate Chip Banana Bread

Recipe Created by: Erin Jenkins

Ingredients

- 1/2 cup butter, softened
- 1 cup brown sugar
- 3 tbsp. sour cream
- 2 eggs
- 1 tsp orange peel (recommend fresh)
- 2 cups flour
- 1/3 cup cocoa powder
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 cup mashed banana
- 1 cup milk chocolate chips
- 1 cup semi sweet chocolate chips

Directions

1. (Make sure you have all your ingredients ready.) First, cream your butter and sugar together. Add sour cream and blend. Then stir in eggs. Add orange rind and cinnamon.
2. Sift all the dry ingredients into a separate bowl.
3. Mash the bananas. (It is recommended that you use the ripest bananas possible. We keep our over ripe bananas in the freezer and use them when needed. Even though they may look unappealing these are the sweetest and the best for the recipe!)
4. Add the dry ingredients to the cream mixture, a little at a time. Alternate adding the dry ingredients with the mashed banana.
5. Add the chocolate chips. We like to use half milk chocolate and half semi sweet chocolate chips, but use whatever suits your tastes best. Walnuts or other mix-ins could also be added.
6. Place the mix in a greased loaf pan and bake in 350 oven for 60 to 70 minutes, or until you can insert a knife and have it come out mostly clean (the chocolate chips will be gooey, but the batter should be set).

