



Banana Chocolate Chip Bread



Prep
15 m

Cook
1 h 10 m

Ready In
1 h 25 m

allrecipes!

Publix

Publix Super Market
4851 Whitesburg Dr SE Ste
B
HUNTSVILLE, AL 35802

Recipe By: iggytakahashi

"Super amazing banana bread. Moist and tasty!"

Ingredients

- | | |
|--------------------------|---|
| 2 cups all-purpose flour | 1 teaspoon ground cinnamon, or to taste |
| 1 teaspoon baking powder | 1/2 cup butter, softened |
| 1 teaspoon baking soda | 1 cup white sugar |
| 1 teaspoon salt | 2 eggs |
| 3 ripe bananas, mashed | 1 cup semisweet chocolate chips |
| 1 tablespoon milk | |



Organic Milk
\$4.99 - expires in 4
days

Directions

- 1 Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5-inch loaf pan, preferably glass.
- 2 Mix flour, baking powder, baking soda, and salt in a bowl. Stir bananas, milk, and cinnamon in another bowl. Beat butter and sugar in a third bowl until light and fluffy. Add eggs to butter mixture, one at a time, beating well after each addition. Stir banana mixture into butter mixture. Stir in dry mixture until blended. Fold in chocolate chips until just combined. Pour batter into prepared loaf pan.
- 3 Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 70 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack before slicing.

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