

Banana Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour 15 minute



Ready in **60 minutes**

Serves **10 people**

300 calories

Ingredients

- $\frac{3}{4}$ cup of sugar
- $\frac{1}{2}$ cup butter
- 3 egg
- $\frac{1}{2}$ milk
- 1 tsp vanilla
- $\frac{1}{3}$ chocolate chip
- 1 tsp baking power
- 3 banana
- 1 1/2 cup flour

Preparation

1. Preheat the oven to 350 degrees. Grease and flour the baking pan.
2. In a mixing bowl cream the butter and sugar together.
3. Mash the banana with a fork and add batter along with the eggs, using the blender or mixer until it blended.
4. In a separate bowl , add all dry ingredients (flour, baking powder and salt)and combine together then add the batter.
5. Add the vanilla and chocolate chips and mix it together. Pour it into the pan. Bake at 300 degrees for 35 -60 minute or until the toothpick comes out clean after inserted in the center of the banana bread.
6. Let it stand for 10-15 minute before transferring or cutting.
- 7.

Tips

Use soft and very ripe bananas for a richer taste. Add raisin or cranberry if desired.
Also can use more than 3 bananas if desired.