

# Chocolate Chip Banana Bread

9 servings

2 cups all-purpose flour	½ cup butter, softened
1 tsp baking powder	1/3 cup granulated sugar
1 tsp baking soda	1/3 cup brown sugar
1 tsp cinnamon	3 ripe bananas
¼ tsp nutmeg	2 eggs
1 tbsp instant espresso powder	1 tsp vanilla extract
	½ cup mini chocolate chips
	2 tbsp Turbinado sugar

1. Butter a 9x5 loaf pan. Preheat the oven to 325°.
2. Combine the dry ingredients in a bowl. Make sure to sift the baking powder and baking soda. Set aside.
3. In a stand mixer, cream the butter and sugars until light in color. Add the bananas, eggs, and vanilla. Mix well.
4. Add the dry ingredients and the chocolate chips. Mix just until combined.
5. Scrape batter into loaf pan. Sprinkle Turbinado sugar evenly across the top. Bake for about an hour or until the top is dark amber and a toothpick comes out clean. Let cool for 20 minutes. Serve warm topped with salted butter or yogurt.

Sarah Schwartz