

Chocolate Chip Cinnamon Banana Bread

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Ingredients:

3 large, ripe bananas
1/3 cup butter, melted
1 cup sugar
1 egg, beaten
1 tsp vanilla extract
1 tsp ground cinnamon
1 teaspoon baking soda
1/8 tsp salt
1 1/2 cups all-purpose flour
1 cup miniature chocolate chips



Preheat oven to 350°F and prepare a 9x5 inch loaf pan.

In a large bowl, smash the bananas with a fork until mostly smooth. Mix the melted butter into the bananas. Mix in the sugar, egg, and vanilla until combined. Then mix in the cinnamon, baking soda, and salt. Stir in the flour, 1/2 cup at a time. Stir in the chocolate chips.

Pour the batter into the loaf pan. Bake for 50 minutes to 1 hour, until browned. Cool in pan for 5 minutes, then transfer to a wire rack and cool completely.

[Note: This is a moist bread with chocolate in every bite. If you want less chocolate, and a little crunch, you could substitute half of the chocolate chips for chopped walnuts.]