

# Banana Chocolate Chip Bread

[https://www.allrecipes.com/recipe/230482/banana-chocolate-chip-bread/Chocolate Chip Bread](https://www.allrecipes.com/recipe/230482/banana-chocolate-chip-bread/Chocolate%20Chip%20Bread)

## Ingredients

7

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

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- 3 ripe bananas, mashed
- 1 tablespoon milk

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- 1 teaspoon ground cinnamon, or to taste

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- 1/2 cup butter, softened
- 1 cup white sugar

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- 2 eggs *Add & beat*
- 1 cup semisweet chocolate chips - *FOLD IN*

Mix

Stir

Beat

## Directions

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