

Banana Chocolate Chip Nut Bread

- 3 very ripe Bananas
- ½ cup white sugar
- ½ cup brown sugar
- 2 eggs, slightly beaten
- ½ cup butter, melted
- 2 cups All Purpose flour
- 1 ½ tsp baking soda
- 3 tbsp of milk
- 1 tsp Pure Vanilla Extract
- 1 tsp Pure Almon Extract
- ½ Butter Extract
- 2 tbsp ground Cinnamon
- ½ cup Semi-Sweet Chocolate Chips
- ½ cup chopped/sliced nuts of your choice.

I usually use sliced Almonds in this bread, but I have also used pecans, walnuts, or macadamia nuts and no one complained so I believe it is safe to say, they worked just fine too.

This is one of the very few times I have allowed my kids to have anything chocolate for breakfast. And if my youngest son knows it's in the refrigerator, well you better get a slice before he gets to it

Directions

Preheat oven to 325°F and place a rack in the center of the oven.

In a large bowl with a stand or handheld mixer at medium speed beat bananas and both white and brown sugar together.

Add in eggs and continue to beat for 1 min, or till combined well.

While continuing to beat with mixer, add butter.

In a separate bowl, combine flour, cinnamon, and baking soda, and whisk well together.

Then add flour/baking soda combination ½ a cup at a time, ensuring to not cause clumps to banana mixture. You can also use a sifter if you do not mind the extra work.

Once all the flour is added and still beating at medium speed, add milk and all the extracts.

Stop mixer once banana mixture is completely incorporated together and smooth.

Fold chocolate chips and nuts into the banana mixture.

In a lightly oiled and floured loaf pan, pour banana bread batter till about 2/3 full, leaving room for the bread to rise.

Cook in preheated oven for 45-60 minutes, or till a test stick comes out "clean" and your bread is golden brown.

Let banana loaf rest before removing it from pan.

Can be wrapped in plastic wrap or container.

Keep refrigerated.

❖ My kids and I like to put a slice or two in the toaster, and eat it with a little butter on top, yummy!

The

Kitchen



Gypsy

