

Brown & Gold Banana Bread



INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 3 ripe bananas (*mashed*)
- 1 tbsp. milk
- 1 tsp. ground cinnamon
- 1/2 cup butter (*softened*)
- 1 cup white sugar
- 2 eggs
- 1 cup semisweet chocolate chips

DIRECTIONS

- Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5-inch loaf pan.
- Mix flour, baking powder, baking soda and salt in a bowl. Stir bananas, milk, and cinnamon in another bowl. Beat butter and sugar in a third bowl until light and fluffy. Add eggs to butter mixture, one at a time, beating well after each addition. Stir banana mixture into butter mixture. Stir in dry mixture until blended. Fold in chocolate chips until combined. Pour batter into prepared loaf pan.
- Bake until a toothpick comes out clean (about 70 minutes depending on oven).
- Cool in the pan for 10 minutes before removing to cool completely on a wire rack before slicing.