



Banana Chocolate Chip Bread

1 $\frac{3}{4}$ cup flour
2 tsp of baking powder
 $\frac{1}{4}$ tsp of baking soda
 $\frac{1}{2}$ tsp salt
 $\frac{2}{3}$ cup of sugar
2 eggs well beaten
 $\frac{1}{3}$ cup cooking oil
1 cup of ripe mashed bananas (about 3 depending on their size)
 $\frac{1}{3}$ cup chocolate chips

Method

Sift the dry ingredients (flour, baking powder, baking soda, salt and sugar) together.

Combine the eggs, oil, and mashed bananas; add to the dry ingredients.

Beat until smooth.

Fold in the chocolate chips.

Pour into a well-oiled 9" x 5" baking pan

Bake at 350 F for 45 minutes

Remove from oven, let the bread rest for 10 minutes, remove from the pan, and cool on a wire rack.

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