

Banana Bread



This is a very simple recipe for banana bread. Since my husband loves banana and we always get it at Costco, no need to mention that once in a while we end up with extra ripe bananas. This recipe was taken from Desserts Magazine's kid's issue, so you can guess that this recipe is a very simple and easy one :-).

Ingredients:

- 3 large ripe bananas, mashed
- 2 eggs
- 2 cups all purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup canola oil

- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup chocolate chips





Method:

In a bowl sift the flour, baking soda and salt.

In another bowl mix the egg, sugar, oil, mashed banana and vanilla extract. Add the flour mixture, mix gently until smooth. Stir in the chocolate chips.

Bake in a preheated 350F oven for approximately 75 minutes or until inserting a toothpick it comes clean.



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