



LT'S CHOCOLATE CHIP BANANA BREAD

INGREDIENTS

- 3 1/2 bananas, very ripe, mashed
- 2 tablespoons of brown sugar
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup plus 2 tablespoons sugar
- 2 eggs
- 1/2 cup butter
- 2 tablespoons sour cream (alternatively creme fraiche)
- 1 teaspoon vanilla extract
- 1 cup of chocolate chips (if desired)

DIRECTIONS

Set oven to 350 degrees F. Line the bottom of a loaf pan with parchment paper (if desired).

Peel all three and a half ripe bananas in a bowl. Add 2 tablespoons of brown sugar and grated nutmeg (abt 1 teaspoon) mash and set aside to soak for at least 30 minutes.

Sift the flour, baking soda, cinnamon and salt together. Set aside.

Beat sugar and eggs with a hand mixer until light and fluffy, about 3-5 minutes. Drizzle in the melted butter.

Combine the mashed bananas, sour cream, and vanilla. Once that's done, fold in dry ingredients and chocolate chips.

Pour into a lined loaf pan and bake for about 45 minutes to 1 hour. Once fully cooked you should be able to poke a toothpick through the center and it should come clean (no batter on the toothpick) and the sides of the cake should also pull away from the baking pan.