

## *Inexpensive Eating*

### **Chocolate Chip Peanut Butter Banana Bread**

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1 ½ C all purpose flour  
1 t salt  
1 t baking soda  
1 t ground cinnamon  
1 C sugar

1 C mashed bananas (2-3 overly ripe bananas)  
1/3 C vegetable oil  
1/3 C peanut butter (I like chunky)  
2 eggs, lightly beaten  
½ C chocolate chips, tossed in 1 t flour

Preheat oven to 350°. Grease a standard loaf pan and set aside.

In a large mixing bowl, combine flour, salt, soda, cinnamon, and sugar. Whisk to combine.

In a separate bowl, combine mashed bananas, peanut butter, vegetable oil, and eggs. Mix until peanut butter is fully incorporated.

Add wet ingredients to dry ingredients and mix only until combined. Add chocolate chips and stir in gently.

Pour batter into prepared loaf pan. Bang pan on counter a couple of times to ensure there are no bubbles. Bake on the middle rack for 60 minutes or until a tester comes out clean.

Let cool in the loaf pan for 15-20 minutes. Remove from pan and cool loaf on a rack until room temperature.

Makes 1 loaf.

*Note: If I am serving this for a party or tea, I will place the cooled loaf into the freezer for an hour or so. I can then slice the loaf very thinly.*

