

Double Chocolate Banana Bread

INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup butter, softened
- 3/4 cup brown sugar
- 3 tablespoons cocoa powder
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup ripe bananas mashed with a fork (about 2 bananas)
- 1/4 cup milk
- 3/4 cup chocolate chips
- 1/4 cup roasted and salted peanuts or walnuts/pecans coarsely chopped (Optional)

PREPARATION

1. With the rack in the middle position, preheat the oven to 350 °).
2. Line loaf pan with a strip of parchment paper, letting it hang over both sides. Butter the other two sides.
3. In a bowl, combine the flour, baking powder, and baking soda. Set aside.
4. In another bowl, cream the butter with the brown sugar, cocoa powder, and vanilla with an electric mixer. Add the eggs, one at a time, and beat until smooth.
5. On low speed, add the bananas and dry ingredients alternately with the milk. Add the chocolate and combine. Pour into the prepared pan and sprinkle with the peanuts (optional).
6. Bake for about 1 hour or until a toothpick inserted in the centre comes out clean. Let cool for at least 1 hour and unmould. Serve warm or cold.
7. It is easier to slice this bread if you put it in the the fridge for an hour or so as it is a very moist bread.