

BANANA SPLIT BREAD

- 1/2 cup butter, softened
- 1 cup sugar (*1/2 cup truvia baking blend*)
- 1 egg
- 1 cup mashed bananas (*about 2 large*)
- 3 tablespoons milk
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup (6-oz) chocolate chips
- 1/2 cup chopped pecans

Preheat the oven to 350 degrees F. Spray one 9 x 5 x 3-inch loaf pan or two - three mini loaf pans.

In a mixing bowl, cream butter and sugar. Beat in egg.

In a small bowl, combine bananas and milk.

Combine flour, baking powder, and baking soda in a small bowl with a whisk.

Add banana mixture and flour mixture alternately to the creamed mixture beginning and ending with the banana mixture. Mix well with the mixer after each addition.

Add chips and nuts.

Pour batter into prepared pans and bake for 60 - 70 minutes for larger loaf and 45 minutes for mini loaves. Check for doneness with the toothpick in the center.

Cool for 10 minutes on the rack before removing from the pans. Then continue to cool loaves on a rack.

If you want to freeze one loaf as I do, let the loaf cool completely, then wrap in plastic wrap or foil, and put in a Ziplock freezer bag.

