Chocolate Chip Polenta Banana Bread

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Recipe by Me
Makes 1 loaf

Ingredients:

1 cup sugar

1 egg

3 ripe bananas, mashed

2 Tbsp unsalted butter, melted

1 cup flour

1 cup polenta

1/2 cup light buttermilk

1 1/2 tsp baking soda

1/4 tsp salt

1/2 cup mini chocolate chips

1. Preheat oven to 325. Grease bottom of a loaf pan.
2. Mix together sugar and egg, by hand or with mixer. Mix in bananas, butter, and buttermilk.
3. In a small bowl, mix together flour, polenta, baking soda, and salt. Gradually add to banana mixture.
4. Stir in chocolate chips. Pour into loaf pan.
5. Bake 50-60 minutes til golden, and toothpick comes out clean.