

Peanut Butter Chocolate Chip Banana Bread

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Recipe by: Michelle Day

Here's what you need:

1-1/2 cups flour, all purpose

3/4 cup sugar

1 Tbs. baking powder

1/2 tsp. salt

1 cup mashed ripe bananas, about 2 medium

1/3 cup milk

1/2 cup peanut butter

3 Tbs. vegetable or canola oil

1 egg

3/4 cup milk chocolate chips

Preheat oven to 350 degrees. Spray three mini loaf pans with cooking spray and set aside.

In a bowl combine the flour, sugar, baking powder, and salt.

Make a well in the center and add the peanut butter, egg, mashed bananas, and oil. Mix by hand or with beaters until just combined.

Stir in the milk chocolate chips until mixed. Evenly distribute the batter between the three sprayed mini loaf pans.

Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.

Remove from oven and cool in pan a few minutes before scarfing eating a slice or three.

This can also be made in a 9 x 5 inch loaf pan by extending the cooking time to 55-65 minutes or until a toothpick inserted into the center comes out clean.

Enjoy! I know I did :)

Serves - 3 mini loaves