CHOC CHIP BANANA BREAD:

Ingredients:

- 3 ripe bananas
- ⅓ cup butter, melted
- ½ cup sugar
- 1 egg beaten
- 1 teaspoon of vanilla extract
- 1 teaspoon baking soda
- Salt to taste
- 1 ½ cups all purpose flour
- ½ cup of mini chocolate chips (you can also use dark chocolate chips)



Method:

- 1. Preheat the oven to 180 degrees.
- 2. In a bowl, add the bananas and mash until smooth. Add the melted butter and stir until well combined.
- 3. Add the sugar, egg, vanilla, baking soda, salt and flour. Stir until batter is smooth.
- 4. Add chocolate chips and pour into a greased loaf tin. Top with additional chocolate chips.
- 5. Bake for 50 minute to 1 hour or until a toothpick comes out clean.
- 6. Cool completely before serving.