

TODAY'S TASTE:

Banana Nut Chocolate Chip Bread



Do you ever find yourself having too many bananas in your bundle and there's just NO way you can eat all of them before they go bad? Well.. do I have a delicious recipe for you. Banana Nut Chocolate Chip Bread is calling your name.

INGREDIENTS

- 3-4 over ripe bananas
- 1/3 cup melted butter
- 1 whole egg + 1 egg yolk
- 1/2 tsp baking soda
- 1 1/2 cups all purpose flour
- 1/2 cup sugar
- 1 tsp vanilla extract
- Pinch of salt
- 1/4 cup chocolate chips
- 1/4 cup toasted almonds
- 1/4 cup sweetened coconut shavings

RECIPE

1. Preheat oven to 350°F and line your 9x5 loaf pan with wax paper.
2. Mash bananas until smooth consistency. Add in melted butter.
3. Beat your egg and egg yolk.
4. Add in the remaining ingredients - except for the nuts, chocolate, and coconut - and mix until batter is smooth.
5. Fold in the nuts, chocolate chips, and coconut.
6. Pour into loaf pan, top off with some more of the nuts, chips, and shavings and bake for about 50 minutes, until passing the toothpick test.
7. Enjoy warm with some butter!