

Chocolate Chip Banana Bread

Yield: 2 medium loaves

2 2/3 cups all purpose flour

1/2 teaspoon salt

2 teaspoons baking soda

1 1/2 teaspoon baking powder

4 large eggs

1 cup sugar

3/4 cup butter

2 1/2 cups peeled, ripened bananas (about 5 medium)

2 teaspoons lemon juice

1 cup walnuts

1 cup chocolate chips

Preheat oven to 350°F.

In a large bowl, mix the flour, salt, soda and baking powder; set aside. Using either a stand mixer or food processor, place eggs and sugar in the work bowl and process/stir about 1 minute. Add the butter and process/stir until the butter is thoroughly mixed with the eggs and sugar. Stir in the banana and lemon juice, process/mix until combined. Add the flour mixture, walnuts and chocolate chips. Stir/pulse just until dry ingredients almost disappear.

Pour evenly into 2 greased medium sized loaf pans. Bake for 35 to 40 minutes or until passes toothpick test.

Source: Mama G