

Christa's Chocolate Chip Banana Bread

Ingredients

- 1 cup granulated sugar (I use ½ cup)

 - 8 tablespoons (1 stick) unsalted butter, room temperature
 - 2 large eggs
 - 3 ripe bananas (the riper the better)
 - 1 tablespoon milk
 - 1 teaspoon ground cinnamon
 - 2 cups all-purpose flour
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt (I use salted butter and leave this ingredient out)
 - Lots of chocolate chunks! (or chips, peanut butter chips, nuts, raisins...whatever makes you smile!)
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Directions

Preheat the oven to 325 degrees F. Butter a 9 x 5 x 3 inch loaf pan.

Cream the sugar and butter in a large mixing bowl until light and fluffy. Add the eggs one at a time, beating well after each addition.

In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon. In another bowl, mix together the flour, baking powder, baking soda and salt.

Add the banana mixture to the creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears.

Pour batter into prepared pan and bake 1 hour to 1 hour 10 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool on a rack for 15 minutes. Remove bread from pan, invert onto rack and cool completely before slicing.

**Cover the pan with aluminum foil after 10 minutes to prevent over-browning.