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Chocolate Chip Banana Bread Recipe

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CHOCOLATE CHIP BANANA BREAD RECIPE

Ingredients

- 1/2 cup butter, room temperature
- 1 cup sugar
- 1/2 cup Cherchies Apple Butter Spread
- 2 eggs
- 1 teaspoon (tsp) baking soda
- 1 teaspoon (tsp) salt
- 2 cups flour
- 5 Tablespoons (Tbsp) *sour milk
- 1 teaspoon (tsp) white vinegar
- 4 ripe bananas, mashed
- 1/2 cup chopped pecans (optional)
- 1 cup chocolate chips (optional)
- 1 Tablespoon (Tbsp) flour

Preparation

1. Preheat oven to 350.
2. To make the *sour milk, add 5 Tablespoons of milk to a small bowl. Add the white vinegar to the milk, stir and set aside.
3. In a medium bowl, cream the butter, sugar, and Cherchies Apple Butter Spread together. Then add eggs, baking soda, salt, flour and measure out 5 Tablespoons of the sour milk. Discard the remaining sour milk.
4. Mash the bananas with a fork and add to the batter. In a small bowl, mix the chocolate chips with 1 Tablespoon of flour. This helps prevent the chips from sinking to the bottom. Gently fold the floured chocolate chips into the banana bread batter.
5. For two loaves, divide the batter evenly into two greased (with cooking spray) loaf pans, or into one greased loaf pan for one loaf.
6. Bake at 350 degrees for 1/2 hour or until done. Enjoy!



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