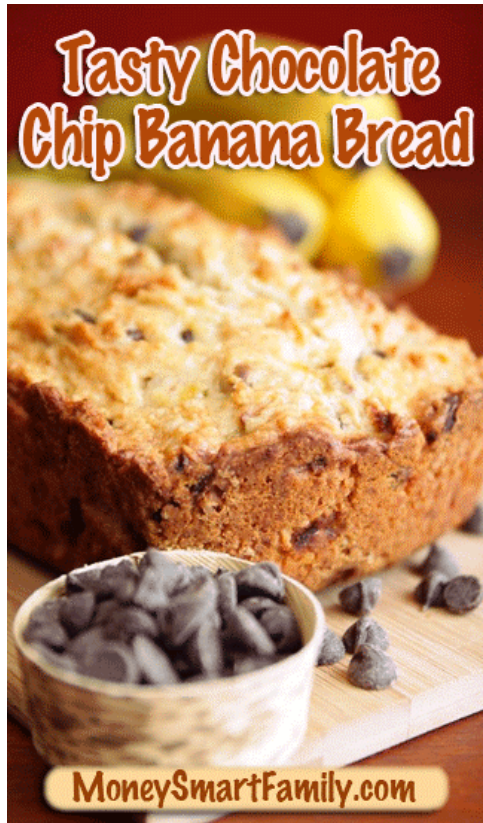


Chocolate Chip Banana Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#BananaBread>



This easy bread recipe for banana bread is delicious. Chocolate chips can be added to make this disappear off the platter. It's also a great way to use up overripe bananas. We store the bananas in a zippered plastic bag in the freezer until we have enough to make this recipe. It requires 6-7 bananas. We also use this recipe to make banana bread at Christmas time if we've run out of pumpkin for our pumpkin bread.

Ingredients:

- 4 eggs
- 3/4 to 1 cup vegetable oil
- 2 cups sugar
- 3 cups mashed ripe bananas (about 6 or 7)
- 3 1/2 cups white flour (or 2 1/2 cups white and 1 cup whole wheat)
- 2 tsp. baking soda
- 1 tsp. salt
- 1/2 tsp. baking powder
- 1/2 to 2/3 cup water
- 1 cup chopped nuts (we like walnuts, but you can use your favorite)
- 1 cup mini chocolate chips

Directions:

Preheat oven to 350°. Grease bottom of loaf pan or muffin tins.

Mix eggs, oil, and sugar together. Add bananas. Then add the rest of the ingredients (except the last two). Mix and blend until smooth. Finally, add nuts and chocolate chips, but don't beat too much after adding them.

Pour mixture into pan or tins.

Cook full loaves (9 x 5 x 3 inches) for 1 hour and 15 minutes. Check with a toothpick to see if the inside is fully cooked.

Cook muffins for 20 to 30 minutes.

Cool for 5 minutes and then remove from pan.