



RECIPE NAME: Chocolate Chip Banana Bread

FROM THE KITCHEN OF: Nancy Seidl '74

INGREDIENTS:

3/4 C sugar
1/2 C soft butter/margarine
(1 stick)
1 C (2 medium) mashed ripe
bananas (the riper the better.
I often use frozen
bananas=moister bread)
1/2 C dairy sour cream (I use
any flavor of yogurt)
2 eggs, beaten
2 C all purpose flour
1 tsp. baking soda
1/2 tsp. salt
3/4 c miniature chocolate
chips
1/2 C chopped nuts

INSTRUCTIONS:

Preheat oven to 350. Grease and flour
bottom of 1-9"X13" or 2-8"X4" pans.
Combine sugar and margarine. Add
bananas, sour cream (yogurt) & eggs. Mix
well. Add flour, salt & soda. Fold in chips
and nuts. Put in pan. Bake 1 1/2 hrs. for
single loaf or 55-65 min. for double
loaves. If you use glass pans, keep in less
time. Check with toothpick to make sure is
done. Cool 15 min. Remove from pan.
Cool completely. Wrap tightly. Store in
refrigerator.

Additional Notes: I slice it when the bread
is cold from the refrigerator. The chips
don't stick to the knife then. I also slice
and wrap in small pkgs. and freeze. Then I
can take a few pieces out at a time. Tastes
just like the day I made it. I like to make
muffins too. It makes about 16-18
muffins. I use cupcake liners and bake
25-30 min.

