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| *HEALTHIfied* CHOCOLATE CHIP BANANA BREAD |   |
| Read more about it at www.cooks.com/rec/view/0,164,149190-236192,00.htmlContent Copyright © 2012 Cooks.com - All rights reserved. 2 1/2 c. flour1 tsp. baking soda3/4 tsp. salt1/2 c. unsweetened applesauce OR vegetable oil1 1/4 c. granulated sugar3 eggs1 1/2 c. OR 3 mashed ripe bananas1 c. chocolate chipsMakes 10 miniature loaves or 1 8 x 8 inch pan. 1. Preheat oven to 350 degrees.
2. Grease pan. In medium mixing bowl, stir flour, baking soda, and salt.
3. In small/medium bowl, mash/puree banana with a fork. Add sugar, applesauce, and eggs and mix until well blended.
4. At low speed or with whisk, beat in flour mixture just until blended. Stir in chocolate chips. Pour into pans.
5. Bake for 45 minutes. Cool in pans 10 minutes.
6. Remove, wrap, and store in refrigerator overnight before slicing. Freezes well. Enjoy!
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