

Chocolate Peanut Butter Banana Bread

Prep Time: 15 min

Total Time: 1hr 15 min

Yield: 1 loaf

Ingredients

3 - very ripe bananas

1/3 cup - unsalted butter

1/2 cup - whole milk

1 - large egg

1 tsp - vanilla extract

1 cup - sugar

1/2 cup - creamy peanut butter

1 tsp - baking soda

1/4 tsp - salt

1/2 tsp - cinnamon

1 1/2 cups - all-purpose flour

3/4 cup - chocolate chips

Directions

Grease a 4x8 loaf pan and preheat oven to 350 degrees.

In a large bowl, peel and mash bananas. Then whisk in melted butter, milk, egg, and vanilla. Once combined, add sugar. In another bowl, beat peanut butter until smooth and add to banana mixture. Next add baking soda, salt, and cinnamon. Finally fold flour into the mixture until fully combined and add chocolate chips.

Pour batter into greased loaf pan and bake for 60 min, or until cook throughout.

Place on cooling rack and Enjoy!