

Chocolate Snickerdoodle Banana Bread

by Simply Creative Chef Rob Scott

Ingredients:

- 1/3 cup butter, room temperature
- 2/3 cup sugar
- 2 eggs
- 1 cup mashed ripe bananas (about 2 medium)
- ¾ tsp. baking soda
- 1 ½ tsp. cream of tartar
- 1 ¾ cup flour
- ½ tsp. salt
- ¼ tsp. cinnamon
- 1 cup chocolate chips
- 3 tbsp. cinnamon sugar for topping

Directions:

1. Preheat oven to 350 degrees.
2. Spray loaf pan and set aside.
3. Cream together the butter and sugar until light and fluffy.
4. Add the eggs one at a time.
5. Add in the mashed banana.
6. In a medium bowl whisk together the flour, baking soda, cream and tartar and salt.
7. Gradually add in the dry ingredients, mixing until just combined.
8. Stir in the chocolate chips.
9. Pour the batter into the prepared baking pan and sprinkle the top with the cinnamon-sugar.
10. Bake for 50-60 minutes, until a toothpick inserted into the center comes out clean.
11. Allow to cool before slicing.