

Chocolate Chip Banana Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

20

Description

This chocolate chip banana bread recipe makes two really moist rich loaves Great for breakfast or warm with butter as a dessert The walnuts may be omitted if desired

Ingredients

- - 1 cup shortening - 2 cups white sugar - 2 eggs - 2 tablespoons mayonnaise - 6 very ripe bananas
- mashed - 3 cups all-purpose flour - ½ teaspoon salt - 1 teaspoon baking powder - 2 teaspoons baking soda
- 1 cup semi-sweet chocolate chips - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two 9x5-inch loaf pans. In a large bowl
2. cream together shortening and sugar until light and fluffy. Stir in eggs one at a time
3. beating well with each addition. Stir in mayonnaise and bananas. Stir together flour
4. salt
5. baking powder
6. and baking soda. Blend flour mixture into banana mixture; stir just enough to evenly combine. Fold in chocolate chips and walnuts. Bake in the preheated oven until a toothpick inserted into the center of a loaf comes out clean
7. about 50 to 75 minutes. Cool loaves in the pans for 20 minutes before removing to a wire rack to cool completely.