



Banana Bread with Chocolate Chips

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4 cups flour	2 tsp vanilla
1 tsp baking soda	1 3/4 sticks of butter (14 Tbs), softened
1/2 tsp baking powder	1 cup brown sugar
1/2 tsp salt	1 cup granulated sugar
2 cups mashed ripe banana (3-4)	4 eggs
1/2 cup sour cream	1 cup chocolate chips

- Preheat oven to 350°. Butter and flour one bundt pan.
- Combine flour, baking soda, baking powder and salt in large bowl with spoon.
- Blend banana, sour cream and vanilla in medium bowl with wire whisk.
- Beat butter using mixer mid-speed until creamy. Gradually add sugars, beating until light and fluffy, about three minutes.
- Add eggs, one at a time, beating on high after each one.
- Blend using mixer on lowest speed 1/4 of flour mixture, alternatively with 1/3 of banana mixture so you begin and end with flour mixture. Stir in chocolate chips.
- Pour batter into bundt pan. Bake at 350° for 60 minutes or toothpick inserted comes out clean. Don't overcook! Let bundt bread cool on wire rack for ten minutes. Turn bundt bread out onto rack; let cool completely.
- Store at room temperature for two days, refrigerate for four or freeze up to one month.