

Maine Arts Camp

Recipe: Banana Chocolate Chip Bread

Chef: Charlie Limoggio CEC

Yield: 1 loaf

Quantity	Unit	Ingredient	Prep Notes
½	Cup plus 2 tablespoons	Sugar	
4	Ounces	Unsalted butter	
1	Large	Egg	
¾	Cup	Mashed bananas	Very ripe
¼	Cup	Buttermilk	
½	Teaspoon	Vanilla extract	
1 ¼	Cups	All-purpose flour	
½	Teaspoon	Baking soda	
½	Teaspoon	Salt	
½	Cup	Chopped walnuts	Not used at MAC
½	Cup	Chocolate chips	

1. Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350°F. Grease bottoms only of 2 loaf pans, 8 1/2x4 1/2x2 1/2 inches, or 1 loaf pan, 9x5x3 inches.
2. Mix sugar and butter in large bowl. Stir in eggs until well blended. Add bananas, buttermilk and vanilla. Beat until smooth. Stir in flour, baking soda and salt just until moistened. Stir in chips. Pour into pans.
3. Bake 8-inch loaves about 1 hour, 9-inch loaf about 1 1/4 hours, or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaves from pans; remove from pans and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.