



Peter's Double Chocolate Banana Bread

Ingredients

- 3 ripe bananas (Fairtrade)
- 90g butter
- 2 tbsp vegetable oil
- 1 large egg
- 2 tsp vanilla extract (Fairtrade)
- 150g light brown sugar (Fairtrade)
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 150g plain flour sieved
- 1/2 cup unsweetened cocoa powder (Fairtrade)
- 1 cup semi-sweet chocolate chips, divided into 2 (Fairtrade)



Method

Preheat oven to 350f (180oc) and grease a 9 x 5" loaf pan with no-stick spray (alternatively use butter and baking paper), set aside.

Mash bananas in a large bowl and mix in melted butter and oil to combine. Whisk in the egg, vanilla and brown sugar until smooth.

In another bowl whisk together the flour, baking powder, baking soda, salt and cocoa powder.

Stir in the wet ingredients until just combined and fold in half the chocolate chips.

Pour the batter into the prepared tin and top with remaining chocolate chips. Bake in the oven for 50-55 minutes or until a toothpick inserted into the centre of the bread comes out dry.

Let cool in the tin for 10-15 minutes, remove the cake and place on a wire rack from grill tray to finish cooling.

Enjoy with a cup of tea!



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