

Sourdough Chocolate Chip Banana Bread

Extra special and delicious! All the wholesome goodness you want in banana bread and then some

Preheat your oven to 350 degrees. Bake for 55 minutes. Makes 1 standard loaf or 4 mini loaves.

INGREDIENTS

- 1/2 cup (1 stick) of butter softened to room temperature
- 1/2 tablespoon of canola oil
- 1/2 cup of granulated sugar
- 1/2 cup of light brown sugar
- 1 cup of freshly fed sourdough starter
- 1 egg at room temperature
- 1 teaspoon of vanilla extract
- 2 overripe bananas at room temperature
- 1 1/2 cup of all-purpose flour
- 1/2 cup of whole wheat flour
- 1 1/2 teaspoon of salt
- 1/2 teaspoon of baking soda
- 1 1/2 cups of semi-sweet chocolate chips

INSTRUCTIONS

- In one bowl, combine the wet ingredients together.
- Cream the sugar, vanilla, egg, and butter together.
- Mash the bananas and add them to the creamed ingredients.
- Mix in the sourdough starter.

- ❑ In a separate bowl, combine the dry ingredients.
- ❑ Whisk together the flour, salt, baking soda, and mix in the chocolate chips.
- ❑ Combine the wet and dry ingredients and mix everything together.
- ❑ Pour the batter into a 9x5inch bread pan prepped with non-stick cooking spray.
- ❑ Bake for 55 minutes at 350 degrees F. or until done — insert a toothpick and it should come out clean.
- ❑ Cool in the pan for 10 minutes then move to a cooling rack.
- ❑ Cool completely before slicing.

Use mini semi-sweet chocolate chips if you want smaller chocolate chip pieces.