CHURRO CHOCOLATE CHIP BANANA BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yields 12 servings

1 stick butter, softened to room temperature
1 cup granulated sugar
3 large ripe bananas mashed
2 large eggs
1 teaspoon pure vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon kosher salt
½ cup chocolate chips

Churro Topping:
2 tablespoons granulated sugar
1 teaspoon ground cinnamon

Directions:

- Preheat oven to 350 degrees F
- Spray 9 ½ x 5 ½ inch loaf pan lightly with cooking spray
- Cream butter and sugar until well combined
- Stir in bananas, eggs, and vanilla mixing to combine
- Stir in flour, baking soda, 1 teaspoon cinnamon, salt, and chocolate chips until combined
- Transfer batter to the loaf pan
- Place churro topping ingredients into a small bowl and stir to combine
- Sprinkle the topping over the top of the banana bread batter
- Bake for 50-55 minutes or until baked through
- Let bread cool completely then cut into slices

In your kit is-
Bad 1-Granulated Sugar
Bag 2-Flour, Baking Soda, Cinnamon, Salt and Chocolate Chips
Bag 3-Cinnamon Sugar for topping