



Gluten-Free Chocolate Banana Bread

Prep: 30 minutes

Bake: 1 hour • Serves: 12

- ½ cup unsalted butter (1 stick), softened, plus additional for greasing pan
- 1½ cups gluten-free all-purpose baking flour
- 1½ teaspoons baking powder
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 medium ripe banana, mashed
- ½ cup whole milk
- ¾ cup semisweet chocolate chips

1. Preheat oven to 350°F. Grease 9 x 5-inch loaf pan with butter. In medium bowl, whisk together flour and baking powder. In large bowl, with mixer on medium speed, beat butter 2 minutes or until fluffy. Add sugar and vanilla; beat until well combined, scraping bowl occasionally with rubber spatula. Add eggs, 1 at a time, beating well after each addition, scraping bowl occasionally. Add banana; beat until well combined. Alternately add flour mixture and milk, beginning with flour mixture, scraping bowl occasionally.

2. In small microwave-safe bowl, heat ½ cup chocolate chips in microwave oven on medium (50% power) 1 minute, stirring once. Heat 15 to 30 seconds longer or until melted, stirring once; cool 5 minutes. Coarsely chop remaining ¼ cup chocolate chips.

3. Transfer half the batter into separate large bowl; add melted chocolate and beat on medium speed 1 minute or until well combined, scraping bowl occasionally. Add chopped chocolate; beat until well combined.

4. Pour chocolate batter into prepared loaf pan; pour plain batter over top. With rubber spatula, gently fold plain batter into chocolate batter to create swirled effect. Bake 1 hour to 1 hour 10 minutes or until toothpick inserted into center of loaf comes out clean.

*Approximate nutritional values per serving:
237 Calories, 13g Fat (8g Saturated), 52mg Cholesterol,
78mg Sodium, 29g Carbohydrates, 2g Fiber, 3g Protein*