



## One Bowl Chocolate Chip Banana Bread

### Ingredients:

- 3 ripe bananas
- 1/3 cup melted butter or oil
- 1/2 cup sugar
- 1 egg, lightly beaten (use flax eggs to substitute)
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1/2 tsp salt
- 1-1/2 cups All-purpose flour
- 1/2 cup chocolate chips
- 1/2 cup pecans, walnuts or any nut (optional)

### Instructions:

1. Preheat oven to 350 degrees.
2. Line up a bread loaf pan with parchment paper or non-stick spray. Set aside

3. Inside a large mixing bowl smash the bananas until smooth. Add butter and sugar and stir to incorporate.
4. Add egg and stir until smooth.
5. Add the rest of the ingredients except for chocolate chips and nuts. Stir until combined.
6. Fold into chocolate chips and nuts if using.
7. Pour into mold and bake for 50 minutes to an hour. Bread is done when you insert a toothpick to the center, and it comes out clean.
8. Let it cool for 20 minutes. Enjoy warm or later.