



## One of a Kind Holiday Recipes

My boys ask for this banana bread every single morning for breakfast and refuse to accept a store bought version (I've tried). They love making it with me and usually end up eating more chocolate chips than end up in the banana bread. I wasn't until I started baking with my own kids that I began to truly appreciate homemade food. There is just something so satisfying about knowing exactly what goes into it and tweaking it every now and then to come up with something new. Pair this bread, warm from the oven, with a hot cup of coffee to enjoy it at its best.

-Kathleen

### Kathleen's Delish Banana Bread with Chocolate Chips

1 stick of salted butter, softened to room temp.  
½ cup sugar  
1 egg  
3 large ripened bananas mashed  
1 tsp. vanilla  
1 cup flour  
1 tsp. baking soda  
½ cup of sour cream  
1 cup of mini chocolate chips (regular chocolate chips work too)

#### Instructions

1. Preheat oven to 350 degrees.
2. Lightly grease a 9x5 loaf pan, or 2 mini pans with non-stick spray.
3. In a large bowl, cream butter and sugar together. Stir in egg, mashed bananas, sour cream, and vanilla until well blended.
4. Add baking soda and flour.
5. Mix everything until well incorporated.
6. Add chocolate chips.
7. Pour batter into loaf pan(s) and bake for 50 minutes - 1 hr.
8. Insert a tooth pick into the center of the loaf and check to see if it comes out clean when you pull it out.
9. Remove from heat and allow bread to rest in the loaf pan for 10 minutes.
10. Invert the loaf pans onto a cooling rack. Enjoy warm or cold.