

Tracy's Dark Chocolate Banana Bread

1 cup All Purpose Flour
½ cup unsweetened Cocoa Powder
1 tsp Baking Soda
½ tsp Salt
½ cup Unsalted Butter (Melted)
3 Large ripe Bananas (Mashed)
¾ Cup pack brown sugar
2 large Eggs
1 tsp Vanilla
½ Mayonnaise (Hellmann's)
1 Cup Dark Chocolate Chips (Semi Sweet)

Pre heat your oven to 350 degrees



Mix the following together: Butter, Bananas, Brown Sugar, Vanilla, Eggs and Mayonnaise

Mix until well blended

In a separate bowl mix all the Following: Flour, Cocoa Powder, baking Soda, Salt. Mix until well combined.

Add the Dry mix to the wet in increments until well blended. Add ¾ cup chocolate chips and mix well.

Line a loaf pan with Parchment or spray with nonstick spray. Fill the 9 x 5 loaf pan with the batter and sprinkle the top with the remaining Chocolate chips.

Bake at 350 for 50 -60 minutes or until a toothpick comes out of the center. Clean. Rest for 10-15 mins in the pan and then remove it to cool on a rack.