LisaLarter

Lisa's Banana Bread Recipe

Ingredients

- 1 cup white sugar
- 1 stick (1/2 cup) of butter
- 3 ripe bananas
- 2 eggs
- Bit of salt
- 1 teaspoon baking soda
- 1 ¼ cup of GF all purpose flour
- 1 teaspoon vanilla extract
- Sprinkling of cinnamon
- About a cup of chocolate chips

Directions

1. Preheat oven to 350 degrees °F.
2. Butter your banana bread pan and place parchment paper inside, so that the inside is covered and some hangs over the sides. This will make it easier to remove the bread when it is done.
3. Melt butter in microwave for 30 seconds and then mix with sugar.
4. Add two eggs to the butter and sugar and mix well with a spoon.
5. Peel and mash the bananas. Leave a few banana chunks and then add to the butter and sugar mix.
6. In a separate bowl, mix flour, baking soda and salt. Mix around a fair amount to combine the dry ingredients and then slowly, ¼ cup at a time, add to the butter, sugar and banana mix, stirring with your spoon.
7. Add your vanilla and cinnamon, stir some more.
8. Add chocolate chips, stir again.
9. Pour mixture carefully into the pan on top of the parchment paper, and place in oven for 50 minutes.
10. After 50 minutes, put a toothpick inside to see if it comes out clean. Keep baking for up to 65 minutes until you're satisfied with how clean your toothpick is!
11. Remove from oven, and let sit in the pan for 10 min.
12. Remove from pan, and let sit on a rack for 10 min.
13. Place on a serving tray and find an Instagram-suitable photo to take a brag shot of your bread.
14. Cut off a warm slice and enjoy!