



Sparkle Kitchen

Chocolate Chip Banana Bread

(makes 7, half-pint jars)

Ingredients

- 3 very ripe bananas
- 2 large eggs
- 1 ½ cups unbleached all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 3 teaspoons ground cinnamon
- 1 teaspoon vanilla
- 1 cup dark chocolate chips
- ½ stick of butter or cooking spray (to grease the jars)

Directions

Preheat your oven to 375 degrees. Butter or spray the jars.

In a large mixing bowl, mash the bananas well with a potato masher. Mash in the eggs, too, then add the flour, sugar, baking soda, cinnamon, and vanilla. Once that's all mixed together mix in most of the chocolate chips, reserving a small handful to sprinkle on top.

Pour the batter into the prepared jars, filling each one a little less than half full. Sprinkle a few chocolate chips on top of the batter in each jar.

Put the jars on a rimmed baking sheet, and bake for 25-30 minutes, or until a knife inserted in the center of one comes out clean. Let the jars cool—they'll shrink down a little—and promptly spread them amongst your friends.

Enjoy!