

Chocolate Chip Banana Bread

<http://userealbutter.com/2007/12/03/chocolate-chip-banana-bread-recipe/>

1/4 cup butter, room temperature
1 1/3 cups sugar
2 eggs
1 tsp vanilla
1 1/2 cups smashed, very ripe bananas
2 cups flour
1 tsp baking powder
1 tsp baking soda
3/4 tsp salt
1 cup sour cream
1/2 cup chopped walnuts
1 cup mini chocolate chips (I usually put in 1 1/2 cups)

Preheat oven to 350°F. Cream together butter and sugar. Add eggs and vanilla; beat well. Mix in the bananas. Combine dry ingredients and mix into batter alternately with the sour cream. Add nuts and chips. Mix well. Pour into two greased loaf pans (8×4-inch), or one bundt pan, or 12 bundtlettes (or anything you want, really) and bake for 45 minutes or until top is golden brown and a toothpick comes out clean from the center. (Not wet and gloppy, but moist crumbs are okay). Dusting the pan with flour may be advisable for the bundtlettes.