Godiva Chocolate Banana Bread

SERVES
6-8

PREP
10 mins

COOK
50-60 mins

240 calories for 8 servings

INGREDIENTS

- 2 cups all purpose flour
- 1 tsp baking soda
- ½ cup room temperature butter
- ¼ tsp salt
- ½ tsp vanilla
- 1 tbsp milk
- ½ cup brown sugar
- ¼ cup white sugar
- 2-3 overly ripe bananas
- 2 eggs
- 1 bar of milk godiva chocolate
  (Your Preference)

METHOD

1. Preheat the oven to 350 degrees. Lightly oil a 9x5 inch loaf pan.
2. In a large bowl, combine flour, baking soda and salt. In a blender or bowl, add room temperature butter, brown sugar, vanilla, eggs, and bananas. Blend or mix until smooth.
3. Mix banana blend into flour mixture, and chocolate; stir just to moisten. (Do not over mix)
4. Pour batter into the prepared loaf pan.
5. Bake in a preheated oven for 50-60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
6. Be sure to check on banana bread. Oven temperature may vary. It is done when the top is golden brown and the toothpick comes out dry.
7. Let banana bread cool in the pan for 10 minutes. Remove and slice.