

# BANANA CHOCOLATE CHIP BREAD

Yield: 16 Servings

## INGREDIENTS

- \* 1 cup brown sugar
- \* ¼ tsp salt
- \* ½ cup butter
- \* 1 tsp baking soda
  
- \* ¾ cup flour, white
- \* 1 ¼ cup flour, Ultragrain wheat

Note: If using regular wheat flour instead of Ultragrain, mixture should be:

- 1 cup white flour
- 1 cup whole wheat flour

- \* 2/3 cup chocolate chips
- \* 2 eggs
- \* 8 oz. carton plain low-fat yogurt
- \* 1 cup banana, mashed well

## DIRECTIONS

- \* Preheat oven to 325°F.
- \* In bowl of mixer:
  - \* Combine brown sugar, salt, butter and baking soda in mixing bowl for one minute on low.
  - \* Scrape sides of bowl and mix for an additional minute on high.
- \* Add eggs and yogurt to creamed mixture and mix for 2 minutes on medium speed.
- \* Combine flours together in separate bowl, add to creamed mixture and mix on low for 1 minute, scrape bowl then mix 1 minute on high.
- \* Add banana puree, mix for 1 minute on medium speed.
- \* Add chocolate chips, mix for 1 minute on medium speed.
- \* Spread mixture in greased 9" x 13" pan. Bake at 325°F for 40-55 minutes. Center will be slightly springy to touch, or toothpick inserted in center will come out clean.
- \* Enjoy!

## NUTRITIONAL INFORMATION PER SERVING

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|----------------------|-----------------------|
| * Calories: 205      | * Carbohydrates: 32 g |
| * Cholesterol: 39 mg | * Total Fat: 8 g      |
| * Sodium: 357 mg     | * Trans Fats: 0       |
| * Fiber: 2 g         |                       |



Recipe courtesy of  
Saint Paul Public Schools Nutrition Services