THE J.M. SMUCKER Co

Dark Chocolate Chunk Banana Bread

Prep Time	Cook Time	Serves	Difficulty
10 mins	50 mins	16	N/A

Ingredients

- 1 cup (250 mL) ripe mashed bananas (2-3 medium)
- 1/2 cup (125 mL) plain fat-free yogurt
- 1 tsp (5 mL) baking soda
- 1 egg
- 3/4 cup (175 mL) packed brown sugar
- 1/4 cup (50 mL) Canola Oil
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 2/3 cup (50 mL) chopped 70% dark chocolate

Directions

Step 1:

Preheat oven to 350°F (180°C). Lightly oil or spray an 8” x 4” (1.5 L) loaf pan.

Step 2:

Combine, in a small bowl, bananas, yogurt and baking soda. Reserve.

Get your kids to help test if your baking soda is fresh. Place 1/2 cup (125 mL) of vinegar in a 2 cup (500 mL) glass measuring cup. Add 1/2 tsp (2 mL) of baking soda and watch what happens! If the mixture fizzes up, your baking soda is still good. To add a little extra fun, have your kids add a few drops of food colouring first.

Step 3:

Combine, in a separate bowl, egg, brown sugar, oil and vanilla. Stir well.

Your kids will love using a whisk to mix all the ingredients together.

Step 4:

Combine, in a large bowl, flour and baking powder together. Mix well. Add reserved banana and oil mixtures to dry ingredients. Stir together just until moistened. Quickly stir in chocolate.

Step 5:

Spoon batter into prepared pan. Bake in preheated oven 50 minutes, or until a toothpick inserted in centre comes out clean.

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