CHURRO CHOCOLATE CHIP BANANA BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12 servings

1 stick butter, softened to room temperature

1 cup granulated sugar

3 large ripe bananas mashed

2 large eggs

1 teaspoon pure vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon ground cinnamon

½ teaspoon kosher salt

½ cup chocolate chips

Churro Topping:

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

**Directions:**

* Preheat oven to 350 degrees F
* Spray 9 ½ x 5 ½ inch loaf pan lightly with cooking spray
* Cream butter and sugar until well combined
* Stir in bananas, eggs, and vanilla mixing to combine
* Stir in flour, baking soda, 1 teaspoon cinnamon, salt, and chocolate chips until combined
* Transfer batter to the loaf pan
* Place churro topping ingredients into a small bowl and stir to combine
* Sprinkle the topping over the top of the banana bread batter
* Bake for 50-55 minutes or until baked through
* Let bread cool completely then cut into slices

In your kit is-

Bad 1-Granulated Sugar

Bag 2-Flour, Baking Soda, Cinnamon, Salt and Chocolate Chips

Bag 3-Cinnamon Sugar for topping