

MINI BANANA BREAD LOAVES



INGREDIENTS

3 ripe bananas
1/3 cup melted butter
1 cup sugar
1 beaten egg
1 teaspoon vanilla
1-1/2 cups all-purpose flour
1 teaspoon baking soda
a pinch of salt
1/2 cup chopped pecans
1/2 cup mini chocolate chips

INSTRUCTIONS

- Pre-heat your oven to 350 degrees. In a large mixing bowl, mash up ripe bananas and mix in melted butter. Add in sugar, egg, and vanilla, mix together. In a separate bowl, whisk flour, baking soda, and salt together. Slowly add the flour mixture to the banana mixture until combined.
- Once your batter is done, spray your mini loaf pan with cooking spray. Pour batter into pan. Sprinkle the tops with your toppings (optional): chopped pecans and mini chocolate chips. Bake for about 25-35 minutes, or until a toothpick comes out clean. Remove pan from oven and let cool completely on a cooling rack. Once completely cool, remove mini loaves and enjoy!