



Banana Bread

- 1 cup (100g) Milk Chocolate Chips (OPTIONAL) or 1 cup or 56g Pecans or Walnuts, Chopped (OPTIONAL)
- 3 large VERY RIPE Bananas
- 2 cups (283g) AP Flour
- 3/4 cup (148g) Sugar
- 1/2 tsp (2.84g) Salt
- 3/4 tsp (2.55g) Baking Soda
- 2 large Eggs
- 3/4 stick (85g) Butter, melted and cooled
- 1/4 cup (62g) Whole Fat Yogurt
- 1 tsp (4.2g) Cookie Nip Flavoring

DIRECTIONS

Preheat the oven to 350°F.

- (OPTIONAL IF USING) Lightly roast the nuts in a pan or in the oven. Just enough so that you can smell them.
- Peel the bananas and smoosh them down with a fork until evenly mashed and they look slightly wet.
- Put flour, sugar, salt, and baking soda in a large bowl and whisk together.
- Place banana in another bowl. Whisk two eggs and Cookie Nip. Then add to the banana. Then add the melted butter, and yogurt. Whisk this all together to form a lumpy batter.
- Pour the banana mixture into the dry ingredients and gently fold the mixtures together. Do not stir, only fold. Stop folding just before the mixture has come together.
- IF USING....Carefully fold the nuts or chocolate chips into the batter.
- Grease a standard loaf pan (8.5" x 4.5") with shortening. We prefer pan goop which is a mixture in equal amounts of flour, shortening, oil.

Gently transfer the batter into the pan, and spread it evenly.

- Bake in oven for 45-50 minutes. Test by pressing on the top to see if it springs back. Insert a probe to test for wetness. If it comes out clean you are good. Also check that any top cracks are not wet. If they are, keep baking. As a general rule the internal temperature should around 200-205 degrees
- Remove from oven and let it to sit in the pan for 10 minutes.
- Remove loaf from pan and allow it to completely cool before slicing. (This keeps it moist!)