

# Double Chocolate Chip Banana Nut Bread

Keith

Yield: 1 loaf

## Ingredients

- 4 super ripe banana
- ¼ cup of oil
- 2 eggs
- ½ cup of brown sugar
- 1 ½ cups of cake flour
- ½ cup of cocoa powder
- ½ teaspoon of cinnamon
- 3 teaspoon of baking powder
- ½ teaspoon of salt
- ½ cup of walnuts
- ½ cup of pecans
- ½ cup of chocolate chips

## Instructions

Preheat oven

1. Preheat the oven to 375°. Line a loaf pan with parchment paper and spray with oil. Set aside.
2. In a large bowl mash up bananas. Whisk in oil, eggs, and brown sugar until everything is combined.
3. Sift in cake flour, cocoa powder, cinnamon, baking powder, and salt. Whisk until most of the dry mixture has been absorbed.
4. Fold in walnuts, pecans, and chocolate chips. Pour batter in the prepared pan and bake for 40 to 45 minutes or until the middle bounces back when pressed or a cake tester comes out with a few crumbs.