

# Babyccino Kids

## **Banana Bread with Chocolate and Crystallized Ginger:**

*Makes 1 loaf*

6 tablespoons unsalted butter  
2 cups all-purpose flour  
3/4 cup sugar  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup semisweet chocolate chips  
1/3 cup finely chopped crystallized ginger  
2 large eggs  
3 large ripe bananas, mashed  
1/4 cup well-stirred whole-milk plain yogurt (not low or nonfat)  
1 teaspoon vanilla extract



1. Set a rack in the center of the oven, and preheat to 350F. Grease a 9- by 5- inch loaf pan with cooking spray or butter.
2. Melt the butter on the stove or in a microwave and set aside to cool slightly.
3. In a large bowl, whisk together the flour, sugar, baking soda, and salt. Add the chocolate chips and crystallized ginger and whisk well to combine. Set aside.
4. In a medium bowl, lightly beat the eggs with a fork. Add the mashed banana, yogurt, melted butter, and vanilla and stir to mix well. Pour the banana mixture into the dry ingredients, and stir gently with a rubber spatula, scraping down the sides as needed, until just combined. Do not overmix. The batter will be thick and somewhat lumpy. Scrape the batter into the loaf pan and smooth the top.
5. Bake into the loaf is a deep shade of golden brown and a toothpick inserted into the center comes out clean, 50 mins to an hour. If the loaf seems to be browning too quickly, tent with aluminum foil.
6. Cool the loaf in the pan on a wire rack for 5 minutes. Then tip out and enjoy. I ate it while still hot but it is easier to slice when fully cooled.

Enjoy!

-Dina