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# Chocolate Chip Banana Bread

Suitable For 3+ Years



Let's  
PRETEND



# What You Will Need:

- 140g Unsalted Butter, Softened (plus extra for the tin)
- 140g Golden Caster Sugar
- 2 eggs, Beaten
- 1 tsp Vanilla Extract
- 140g Self-raising Flour
- 1 tsp Baking Powder
- 3 Ripe Bananas, Peeled and Mashed
- 100g Chocolate Chips

# Step By Step Guide:

1. Heat the oven to 180C/160C fan/gas 4
2. Butter a 900g loaf tin and line the base and sides with baking parchment. Beat the softened butter and sugar together using an electric whisk until light and fluffy
3. Combine the egg and vanilla extract and pour this in, a little at a time, mixing between each addition
4. Fold in the flour, a pinch of salt, the baking powder, mashed banana and all but a handful of the chocolate chips
5. Scrape the mixture into the prepared tin and scatter over the rest of the chocolate chips
6. Bake for about 50 mins, or until puffed up and cooked through – a skewer inserted into the middle of the loaf should come out clean
7. Leave to cool in the tin for 10 mins, then remove to a wire rack and leave to cool completely
8. Enjoy your choc chip banana bread!

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