

Banana Nut Chocolate Chip Bread adapted by Suzanne J. Lepkowski

Mix in blender:

1/3 C oil (or butter)

1 egg

½ C milk

3 ripe bananas

1 C sugar

1 t baking soda

1 t baking powder

½ t salt

½ t cinnamon

¼ t ground cloves

¼ t ground nutmeg

¼ t ground ginger

¼ t allspice

Add to blender and pulse it(on/off on/off):

1 C walnuts nuts

Add to top of blender and stir in with a large wooden spoon::

2 C flour

1 C chocolate chips

Line 1 large or 2 small bread pans with aluminum foil; spray with oil; pour mix into pans; bake at 350 degrees for about one hour; until toothpick inserted at center comes out clean.

Or for mini muffins: spray with oil, using a long ice tea spoon, spoon into a mini muffin pan and bake @ 350 for 15 minutes. Makes 2-3 doz.