

## **BANANA BREAD WITH CHOCOLATE CHIPS AND WALNUTS**

**Makes 1 loaf**

1 ½ cups all purpose flour  
1 ½ teaspoons baking soda  
¼ teaspoon salt  
½ teaspoon cinnamon  
¾ cup semisweet chocolate chips  
¾ cup walnuts, toasted, chopped  
½ cup (1 stick) unsalted butter, room temperature  
1 cup sugar  
2 large eggs  
1 cup mashed ripe bananas  
2 tablespoons fresh lemon juice  
1 ½ teaspoons vanilla extract

Preheat oven to 350°F. Butter a 9x 5x 2½ -inch metal loaf pan. Then dust with flour, knocking out excess.

Whisk first 4 ingredients in medium bowl to blend.

Beat butter and sugar in large bowl until fluffy and well-blended. Beat in eggs 1 at a time. Beat in mashed bananas, lemon juice and vanilla extract. Stir in flour mixture. Spoon 1/3 of batter into prepared pan. Sprinkle with half of nuts and chocolate chips. Spoon 1/3 of batter over. Sprinkle with remaining nuts and chips. Cover with remaining batter. Run knife through batter in zigzag pattern. Bake in the middle of the oven until golden brown and tester inserted into center comes out clean, about 1 hour 5 minutes. Cool loaves in pans on a rack 10 minutes, then turn out onto rack. Turn loaves right side up and cool completely.

**Cooks' note:** Banana bread keeps, wrapped well in plastic wrap, at room temperature 2 days or frozen 1 month.