



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Double Chocolate Banana Bread

Preheat oven 350°F.

6 medium ripe bananas
1 cup butter, melted
½ cup agave syrup
2 extra large eggs
½ tablespoon pure vanilla extract
2 teaspoons baking soda
½ teaspoon sea salt
2 cups all-purpose flour
¾ cup Dutch-process cocoa powder
2 cups semisweet chocolate chips

THE STEPS:

- Butter a 4x12 inch loaf pan, or spray it with a non-stick baking spray.
- Mash bananas in the bottom of a large bowl.
- Whisk in melted butter
- Add agave syrup, eggs, and vanilla and whisk well
- Place baking soda, salt, flour and cocoa powder in a sifter and sift over wet ingredients.
- Fold dry into wet ingredients with a rubber spatula until just combined.
- Fold in chocolate chips.
- Pour batter into prepared loaf pan
- Bake 55 to 65 minutes, *a toothpick inserted into the center of the cake should come out batter-free.*
- Cool in pan for 10 to 15 minutes, then run a knife around the edge and invert it out onto a cooling rack.
- Serve warm or at room temperature.

THE LOVE: Make sure your bananas are REALLY ripe. They should be practically mush before you mash them!