

## Banana Chocolate Chunk Mini Loaves

<http://unihomemaker.com/2013/05/01/banana-chocolate-chunk-mini-loaves/>

### *Ingredients:*

- 1/4 cup (1/2 stick) of unsalted butter, softened
- 1/2 cup of granulated sugar
- 2 eggs
- 1 teaspoon of vanilla extract
- 3 bananas, mashed
- 1/2 cup of buttermilk
- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of salt
- 1 (6 ounce) package of bittersweet chocolate chunks (I used Scharffen Berger)
- sliced almonds to sprinkle on top (optional)

### *Preparation:*

Preheat the oven to 350 degrees F. Grease four 5-1/2" x 3"-inch mini loaf pans.

Using a stand or electric mixer (or mix by hand) cream butter and sugar. Then add eggs and continue to beat until combined, scraping down the sides of the bowl. Add vanilla extract, mashed bananas, buttermilk and beat until well blended. Add flour, baking powder, baking soda and salt. Mix until just moistened. Fold in chocolate chunks.

Divide the batter among four mini loaf pans, about 2/3 full. Sprinkle the top with sliced almonds. Place the four mini loaf pans onto a baking sheet and bake for 30-33 minutes or until the tester/toothpick inserted into the center comes out clean.

Let the mini loaves cool completely on a cooling rack before cutting into them.