

## Dark Chocolate Peanut Butter Bread

<http://unihomemaker.com/2013/07/31/dark-chocolate-peanut-butter-bread/>

### *Ingredients:*

- 1/2 cup of granulated sugar
- 1/4 cup of dark muscovado sugar
- 1/4 cup of unsalted butter, softened
- 1 cup of creamy peanut butter
- 1 egg
- 2 teaspoons of vanilla extract
- 1 cup of Greek yogurt
- 1/3 cup of milk (I used 2%)
- 2 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of dark chocolate chips + extra to sprinkle on top

### *Preparation:*

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

Using a stand or electric mixer (or mix by hand) cream butter and sugars. Add peanut butter then egg and vanilla. Continue to beat until combined, scraping down the sides of the bowl. Then add yogurt and milk and beat until smooth and creamy. Add flour, baking powder, baking soda and salt. Mix until just moistened. Batter will be thick. Fold in chocolate chips.

Pour batter into the prepared pan and spread it evenly with a spatula. Sprinkle the extra chocolate chips on top. Bake for 55-60 minutes or until toothpick/tester inserted into the center comes out with a few crumbs attached. Let the bread cool completely before cutting into the pan.

Note: You might want to loosely tent the bread with aluminum foil 40-45 minutes into baking, as it can brown quickly.