

## Mocha Chip Banana Bread



*The key to a moist loaf is to not overbake. Ovens vary in temperature so start checking for doneness earlier than the suggested time.*

- 1.5 cups flour
- 1/4 cup cocoa powder
- 1.5 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 2 eggs
- 2 medium bananas, mashed (1 cup)
- 1/2 cup canola oil
- 1/4 cup sour cream
- 1 teaspoon vanilla
- 1 tablespoon hot milk
- 2 tablespoons instant coffee
- 1 cup semi-sweet chocolate chips

Sift together flour, cocoa, sugar, baking soda, salt and cinnamon into a large bowl.

In a separate bowl whisk together eggs, bananas, oil, sour cream and vanilla. Dissolve instant coffee in hot milk. Stir into banana mixture.

Stir wet ingredients into flour mixture, just until combined. Fold in chocolate chips.

Pour into a greased 9x5 loaf pan. Bake at 325°F for 1 hour 15 minutes, or until a toothpick inserted in the centre comes out clean. Let cool completely before slicing.

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