

Orange Blossom Water

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Banana Bread

From: [Tracy Culinary Adventures](#) / Servings: 1 Loaf

1 cup all purpose flour	Preheat oven to 350 °F (176 °C). Spray a 9 x 5-inch loaf pan with cooking spray, line the bottom with parchment paper and spray the paper with cooking spray.
1 cup whole wheat pastry flour	
1 cup sugar	Combine the flour, sugar, baking powder, cinnamon, nutmeg and salt in a medium bowl.
2 tsp baking powder	
1 tsp cinnamon	In a large bowl mash bananas.
1/4 tsp ground nutmeg	Beat, eggs oil, milk and vanilla, then add banana.
1/4 tsp salt	Add the dry ingredients to the wet ingredients and stir with a rubber spatula just until moistened.
2 medium (1 cup) ripe bananas, mashed	Dust chocolate chips with some flour.
2 eggs	Fold in the chocolate chips.
1/3 cup canola oil	Pour the batter into the loaf pan and bake for 50 - 60 minutes or until a toothpick inserted in the center comes out clean.
1/4 cup milk	
1 tsp vanilla extract	Cool bread in the pan for 10 minutes before removing from the pan and cooling completely on a wire rack.
1/2 cup mini chocolate chips	

Notes and Tips

I used 2 cups all purpose flour.

I used 3 bananas.

I used 3/4 cup chocolate chips.

I didn't use cinnamon and nutmeg.