

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/dark-chocolate-chip-banana-bread>

Dark Chocolate Chip Banana Bread

Prep time: 15

Servings: 24

Whether for a weekend breakfast with the family or a homemade gift for a neighbor in need, a solid banana bread recipe is a requirement for any baker's repertoire, and this one is more than solid. We whipped up this banana bread using Green Valley Creamery Lactose-Free Sour Cream and Butter. The sour cream makes this bread moist and creamy. The cocoa powder and chocolate chips makes this the right amount of decadent for any time of day - breakfast, snack or dessert. With none of the lactose, this one's sure to please everyone's taste buds and sensitive stomachs.

Green Valley Creamery

Ingredients

3/4 cup Green Valley Creamery Lactose-Free Butter, softened to room temperature

16 ounces Green Valley Creamery Lactose-Free Sour Cream

3 cups white sugar

3 eggs

6 very ripe bananas

2 teaspoons vanilla extract

2 teaspoons ground cinnamon

1/2 teaspoon salt

3 teaspoons baking soda

2 tablespoons cocoa powder

4 1/2 cups all-purpose flour

1 cup dark chocolate chips

Extra cocoa powder, cinnamon and sugar for dusting

Instructions

1. Preheat oven to 325 degrees F (150 degrees C). Grease three 9 inch loaf pans.
2. In a large bowl, use an electric mixer to mix together sugar and butter. Mix in eggs, bananas, sour cream, vanilla and cinnamon. Mix in salt, baking soda, cocoa powder. and flour. Stir in chocolate chips. Divide into prepared pans.
3. Bake for 1 hour 10 minutes, until a toothpick inserted in center comes out clean.
4. Sprinkle with cocoa powder, cinnamon and sugar if desired. Spread Green Valley Creamery Lactose-Free butter on warm slice of banana bread, and enjoy with a loved one.