

## ANGELA RAMSEY

Banana Bread

## Shopping List:

1 <sup>3</sup>⁄<sub>4</sub> cup flour
1 tsp baking soda
1⁄<sub>4</sub> tsp Salt
1 stick melted butter
1⁄<sub>2</sub> cup brown sugar
1 tbsp ground flax meal
2 1⁄<sub>2</sub> tbsp hot water
2 tsp Vanilla
4-5 bananas
1 cup chocolate chips
2 tbsp sugar

## **Cooking Instructions:**

Preheat your oven to 350°. Stir together flax meal and water and let sit for 10-15 minutes. In a large bowl, combine flour, baking soda, and salt. Set aside. In a separate bowl, add butter, brown sugar, flax mixture, vanilla and whisk together. Peel and break apart your bananas, then add to the wet ingredients. Using a masher, mix the bananas into the mixture. Pour the wet ingredients into the dry ingredients and mix them together. Add chocolate chips. Pour the batter into an 8x8 baking dish lined with parchment paper and sprinkle the top with sugar. Bake for 45 minutes.