

# Churro Chocolate Chip Banana Bread

## Ingredients :

1 stick butter, softened to room temperature

1 cup granulated sugar

3 large ripe bananas mashed

2 large eggs

1 teaspoon pure vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon ground cinnamon

½ teaspoon kosher salt

½ cup chocolate chips

Churro Topping:

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

## Directions :

- Preheat oven to 350 degrees F
- Spray 9 ½ x 5 ½ inch loaf pan lightly with cooking spray
- Cream butter and sugar until well combined
- Stir in bananas, eggs, and vanilla, mixing to combine
- Stir in flour, baking soda, 1 teaspoon cinnamon, salt, and chocolate chips until combined
- Transfer batter to the loaf pan
- Place churro topping ingredients into a small bowl and stir to combine
- Sprinkle the topping over the top of the banana bread batter
- Bake for 50–55 minutes or until baked through
- Let bread cool completely then cut into slices

