

Cherry Chocolate Chip Bread

A delicious recipe from ThePeacefulMom.com

Ingredients

2 eggs

1 stick butter

1 cup granulated white sugar

2 medium bananas, mashed

2 cups white flour

1/4 teaspoon salt

1 teaspoon baking soda

1/2 cup chopped pecans or walnuts

1/2 cup chopped maraschino cherries

1/4 cup chocolate chips

Directions

In a large bowl, cream eggs and butter together with a stand or hand mixer. Add sugar slowly while continuing to mix. Add mashed bananas and mix until completely incorporated.

In a separate bowl, combine flour, salt and baking soda. Mix well and then add to butter mixture one cup at a time while mixing. When dry ingredients are well incorporated with butter mixture, fold in chocolate chips, nuts and diced cherries.

Pour into a greased 4.5 x 8.5 inch bread pan (or several mini loaf pans). Bake at 350 degrees for 45 minutes or until a toothpick inserted in the center of the bread comes out clean. (If using mini loaf pans reduce baking time to 30-35 minutes.)

Bread is better the second day and can be refrigerated for up to 2 weeks.