Chocolate Banana Bread

Ingredients

3 bananas, very ripe and mashed
120 g (¾ cup) brown sugar
150 g butter, not melted just soft
1 egg
1 t vanilla extract
150 g self-raising flour
35 g cocoa
¼ t salt
1 t bicarbonate soda
90 g cup dark chocolate melts (cut into quarters)

Preheat oven to 175ºC
Grease a loaf tin with butter.
Mash bananas into a bowl.
Add the brown sugar, melted butter, egg and vanilla. Whisk well.
Sift the flour, cocoa, salt and bicarbonate soda over the top.
Stir until just combined.
Add ½ cup dark chocolate melts.
Pour mixture into a prepared loaf tin.
Sprinkle over ¼ cup choc chips.
Cook for 30 minutes or until a skewer inserted into the middle comes out with just a few crumbs on it (don't overcook though – you want a moist, fudgy loaf.)
Leave to cool for 20 minutes and then place onto a wire rack to cool completely.
Store in an airtight container for up to 4 days at room temperature (you can also freeze the slices.)