

Franci's Banana Cake - Simply the Best

- 1/2 c butter, room temperature
- 3/4 c sugar (Franci uses 1 cup)
- 1 egg, lightly beaten
- 3 ripe bananas, mashed (well thawed if you use frozen bananas)
- 1 t salt
- 1 t baking soda
- pinch of cinnamon
- 1 1/2 c flour
- 4 oz chocolate chips
- 4 T brown sugar (Franci uses 1/3 cup)

Preheat the oven to 350F.

In a large bowl, combine butter and sugar, then add the egg and the banana.

In a second bowl, combine salt, baking soda, cinnamon and flour, then add the flour mixture to the banana mixture.

Line a 10 x 4-inch loaf pan with parchment paper. Place half the batter in the loaf pan. Then sprinkle on half the chocolate chips and half the brown sugar, then the rest of the batter followed by the rest of the chocolate chips and brown sugar.

Bake for 50-60 minutes, until golden brown and cooked through. Serves 12.

Jittery Cook