



Mochi Banana Bread with Chocolate Chips

Level: Easy

Prep Time: 20 minutes

Makes: Two 9"x5" pans (about 22 slices total)

Cooking Time: 45 to 50 minutes

Dry Ingredients:

1 cup Original Bisquick™ Pancake & Baking Mix

1 (16 oz.) box mochiko

1 tsp. coarse kosher salt

4 tsp. baking soda

2 cups white granulated sugar



Wet Ingredients:

3 cups ripe and mashed bananas (about 6 to 7 large bananas)

1½ cups vegetable oil

3 tsp. pure vanilla extract

5 large eggs

Other Ingredients:

½ cup + 2 Tbsp. semi-sweet chocolate chips

Preheat oven to 350°. Spray the bottom and all sides of two 9"x5" loaf pans with non-stick baking spray with flour. Set aside.

In a large bowl, add the dry ingredients and mix until combined. Make a well in the center of the dry ingredients. Set aside. In a medium bowl, mix together all the wet ingredients until combined. Pour the wet ingredients in the well of the dry ingredients and with a silicone spatula mix until all are combined. Add the ½ cup of chocolate chips and mix until just combined. Evenly separate and pour the batter into the two prepared pans. Sprinkle the top of the batter with 1 Tbsp. of chocolate chips per pan. Place loaf pans on a large baking sheet or pan. Let pans sit for 5 minutes before placing in oven. Bake for 45 to 50 minutes, or until a skewer inserted into the center of the bread comes out clean. Run a knife around the edges of the loaf pans and carefully tip over and remove bread from pans (they will be hot). Cool completely on a wire rack. Cut with a serrated knife.

Notes:

- Optional: Substitute chocolate chips with ½ cup chopped nuts, raisins, or mini Reese's peanut butter cups.