

Chocolate-Banana Bread

Ingredients

Bread

2 cups Banana Nut Cheerios™ cereal
3/4 cup sugar
1/4 cup canola or vegetable oil
3/4 cup buttermilk
2 teaspoons vanilla
1 egg
1 cup mashed very ripe bananas (2 medium)
2 cups all-purpose flour
1/4 cup unsweetened baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1/3 cup miniature semisweet chocolate chips

Topping

1/2cup Banana Nut Cheerios™ cereal

Directions

1 Heat oven to 350°F. Spray bottom only of 9×5-inch loaf pan with cooking spray. Place 2 cups cereal in resealable food-storage plastic bag or between sheets of waxed paper; crush with rolling pin to make 3/4 cup. Set aside.

2 In large bowl, beat sugar and oil with electric mixer on low speed until well mixed. Beat in buttermilk, vanilla and egg just until blended; beat in bananas. Stir in flour, cocoa, baking soda and salt until well mixed. Stir in 3/4 cup crushed cereal and chocolate chips. Spoon and spread evenly in pan.

3 Place 1/2 cup cereal in resealable food-storage plastic bag or between sheets of waxed paper; coarsely crush with rolling pin. Sprinkle over batter in pan; press lightly.

4 Bake 1 hour 10 minutes to 1 hour 20 minutes or until

toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 2 hours.

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source:allsimplyrecipes.com