

Raspberry- Dark Chocolate Banana Bread

INGREDIENTS:

2 cups all-purpose flour / plain flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup granulated white sugar/caster sugar
4 tablespoons (1/2 stick) unsalted butter, at room temperature
2 large eggs
1 1/2 cups mashed ripe banana (about 3 bananas)
1/3 cup plain low-fat yoghurt
1 teaspoon vanilla extract
1 cup dark chocolate chunks or chips
1 cup halved raspberries, tossed in 1 tablespoon all-purpose flour

DIRECTIONS:

- *Preheat oven to 350°F.
- *Spray a 9 x 5-inch loaf pan with cooking spray.
- *In a medium bowl, whisk together the flour, baking soda and salt.
- *In a separate large bowl, beat the sugar and butter with an electric mixer at medium speed until well blended (about 1 minute).
- *Add the eggs one at a time, beating well after each addition.
- *Add the banana, yoghurt, and vanilla; beat until blended.
- *Stir in the flour mixture; just until moist.

*Don't over-mix.

*Stir in the chocolate chunks and then gently stir in the raspberries.

*If you want, you can sprinkle a few additional chocolate chunks and raspberries on the top to make it look pretty.

*Spoon the batter into the prepared pan.

*Bake for 50 to 60 minutes or until a wooden pick inserted in centre comes out clean.

*Cool 15 minutes in the pan on a wire rack.

*Remove from pan and cool completely on the wire rack

source:allrecipes.com