

BANANA CHOCOLATE COOKIE BREAD

Makes 1 loaf

Ingredients

- 4 Otis Spunkmeyer Chocolate Chunk Cookies, chopped
- 2 large eggs
- 3 small ripe bananas, mashed
- 1/2 c. butter, at room temperature
- 3/4 c. granulated sugar
- 1/3 c. milk
- 2 tsp. vanilla extract
- 2 c. white whole wheat flour
- 1 tsp. baking soda
- 1/2 tsp. kosher salt

Method

1. Preheat oven to 350F degrees.
2. Place butter and sugar in the bowl of a standing mixer and cream together for 3 minutes, or until light and fluffy.
3. Add eggs one at a time, then bananas, milk and vanilla until combined.
4. In a separate bowl, whisk together the flour, baking soda and salt.
5. Gradually add the dry ingredients to the banana mixture followed by the Chocolate Chunk Cookies and mix until just combined, making sure not to overly crush the cookies.
6. Pour the batter into a greased 8.5 x 4.5" loaf pan and bake for 1 hour or until a toothpick inserted into the center comes out clean.
7. Allow the bread to cool for 10 minutes and then remove to a cooling rack.

* **To freeze** Wrap the bread and then place in a labeled zipper bag for up to 3 months.

Recipe by *Weelicious*

