

## CHOCOLATE TOFFEE BANANA BREAD

*(recipe from The Weary Chef)*

3 ripe bananas  
2 eggs  
1/3 cup vegetable oil  
1/2 cup brown sugar  
1½ cup all-purpose flour  
1½ tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. salt  
1/2 cup chocolate chips  
1/4 cup butterscotch chips

Heat the oven to 350 degrees F. Spray a 9 x 5 inch loaf pan with cooking spray.

In a large mixing bowl, mash bananas. Stir in eggs, oil, and brown sugar until smooth.

Add flour, baking soda, cinnamon, and salt, and stir just until dry ingredients are incorporated. Stir in toffee and chocolate chips until mixed in evenly.

Pour batter into prepared pan, and bake 45-55 minutes, checking at 45 minutes. Bread is done when edges are brown and toothpick inserted in the center comes out dry.

Carefully remove loaf from pan to cool on a wire rack before cutting.