**One Bowl Banana Bread**

**Ingredients**

3 or 4 medium ripe bananas mashed (approx. 1 ½ - 1 ¼ cups)

6 tbsp melted butter

½ cup sugar

½ cup brown sugar

1 egg beaten

1 tsp vanilla

1 ½ cup all-purpose flour

1 tsp baking soda

¼ tsp salt

1 cup chopped walnuts (optional)

1 cup chocolate chips (optional)

**Method**

Preheat oven to 350 degrees

Grease and set aside one loaf pan

Stir mashed banana and melted butter together in a large mixing bowl

Add both sugars to the banana and butter and mix well

Next, combine the beaten egg and vanilla

Measure your flour, soda and salt.

Sift the dry right into the wet ingredients above. Add your nuts and or chocolate chips

Mix to combine. Do Not Overmix!

Pour into your prepared pan. Place some chocolate chips on the top.

Place the pan into the middle of the oven and bake until golden brown and no longer wet inside. Use a toothpick to determine. Approx. 1 hour and 15min. Once out of the oven for 10-15min turn out onto a wire rack. Enjoy after it is completely cooled.