

## CHOCOLATE BUTTERSCOTCH BANANA BREAD

### INGREDIENTS

2 cups unbleached all-purpose flour  
3/4 cup granulated sugar  
3/4 teaspoon baking soda  
1/2 teaspoon table salt  
3 very ripe bananas, soft, darkly speckled, mashed well (about 1 1/2 cups)  
1/3 cup plain yogurt  
2 large eggs, beaten lightly  
6 (3/4 stick) tablespoons unsalted butter, melted and cooled  
1 teaspoon vanilla extract  
1 1/2 cups mini Rolos  
(alternatively, 3/4 cup chocolate chips and 3/4 cup butterscotch chips)

### DIRECTIONS

Preheat oven to 350F. Prepare a 9-by-5 inch loaf pan (or 2 3x5 mini-loaf pans) with cooking spray.

Combine flour, sugar, baking soda and salt in large bowl; set aside.

Mix mashed bananas, yogurt, eggs, butter, and vanilla with wooden spoon in medium bowl. Lightly fold banana mixture into dry ingredients with rubber spatula until just combined and batter looks thick and chunky. At first it might look like there is too much dry ingredients and not enough liquid, but it will come together, just keep folding gently but consistently. Incorporate the mini-Rolos.

Scrape batter into prepared loaf pan(s). Bake until loaf is golden brown and toothpick inserted in center comes out clean, about 55 minutes to an hour. Cool in pan for 5 minutes, then transfer to wire rack to cool completely.