

Chocolate Chip Peanut Butter Bread

Ingredients

1 3/4 c Flour
1 t Baking Powder
1/2 t Baking Soda
1/2 t Salt
3/4 c Peanut Butter (creamy)
1/2 c Brown Sugar
1/4 c Vegetable Oil
1 Egg
1 t Vanilla Extract
3/4 c Buttermilk
1 1/3 c Chocolate Chips

Instructions

- 1.Preheat oven to 350 degrees. Lightly grease and line a 9x5 loaf pan with a sheet of parchment paper.
- 2.Sift the flour, baking powder, soda, and salt together in a bowl and set aside.
- 3.Beat the peanut butter, brown sugar, oil, egg, and vanilla together in a bowl of an electric mixer with a paddle attachment. Make sure to beat well so it is all evenly combined. Scrapping the sides.
- 4.Add the dry ingredients alternately to the bowl with the buttermilk, beginning and ending with the dry. Fold in one cup of the chocolate chips. Spread the batter into your prepared pan and smooth out the top.
- 5.Top the bread with the reserved 1/3 cup of chips

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and bake for 50-55 minutes, or until a toothpick inserted near the center comes out without wet batter on it. Tent the bread with foil after about 40 minutes so the top doesn't brown too much.

6. Let the bread cool in the pan for 5 minutes, then gently lift it out to a rack. Try to let the bread cool a bit more before slicing, it's amazing warm.