

# Oat Banana Bread with Chocolate Chips

## Ingredients

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- 1 1/2 lb Bananas (ripe)
- 2 c Oats
- 1 c Peanut Butter
- 1 c Chocolate Chips
- 1 t Vanilla Extract

## Instructions

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- 1.Preheat oven to 350°F. Lightly grease 9—5-inch loaf pan with non-stick cooking spray and set aside.
- 2.Add the oats to a blender and blend until they are ground. Add bananas and peanut butter then blend until smooth. Try not to over blend the batter as this will lead to a denser loaf.
- 3.Transfer batter to a bowl and stir in the chocolate chips and vanilla. Pour batter into prepared loaf pan. Garnish with thin banana slices and more chocolate chips, if desired.
- 4.Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Let bread cool completely in loaf pan. Store bread covered tightly with plastic wrap in the loaf pan or in an airtight container in the refrigerator.