

# Chocolate-Bottom Squares

# Banana

Chocolate swirl banana bread squares topped with chocolate chips

Yield:

24 squares

Ingredients:

1/2 cup butter

1 cup sugar

1 egg

1 teaspoon vanilla

1 1/2 cups mashed banana (about 3 medium bananas)

1 1/2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1/4 cup baking cocoa

1 cup chocolate chips

Instructions:

1. In mixing bowl, cream butter and sugar. Add egg, vanilla, and bananas, beating thoroughly.
2. In a separate bowl, combine flour, soda, baking powder, and salt. Add to creamed mixture and mix well.
3. Divide batter in half. Add the cocoa to one portion of the batter. Spread that portion in the bottom of a greased 9 x 13-inch baking dish. Spoon remaining batter on top, swirling gently with butter knife if desired, and sprinkle with chocolate chips.

4. Bake at 350 degrees for 30 minutes or until batter tests done with a toothpick or fork. Cool and cut into 24 squares.

