

Chocolate and bananas are a natural pair. Toast and top with a spoonful of peanut butter for breakfast.



Marbled Chocolate Banana Bread

Yields 1 loaf, 16 servings

2 cups all-purpose flour	1½ cups mashed ripe banana (about 3 bananas)
¾ teaspoon baking soda	½ cup egg substitute
½ teaspoon salt	½ cup plain low-fat yogurt
1 cup sugar	½ cup semisweet chocolate chips
¼ cup butter, softened	

Preheat oven to 350 degrees. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking soda and salt, stirring with a whisk.

Place sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 1 minute). Add banana, egg substitute and yogurt; beat until blended. Add flour mixture; beat at low speed just until moist.

Place chocolate chips in a medium microwave-safe bowl; microwave on high 1 minute or until almost melted, stirring until smooth. Cool slightly. Add one cup batter to chocolate, stirring until well combined. Spoon chocolate batter alternately with plain batter into an 8½ x 4½-inch loaf pan coated with cooking spray. Swirl batters together using a knife. Bake at 350 degrees for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack and remove from pan. Cool completely on wire rack.

This recipe is from *The Best of Cooking Light 5*.