

BANANA BREAD with Applesauce and no butter

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup white sugar
- 2 eggs
- 1/3 cup unsweetened applesauce
- 4 ripe bananas, mashed
- 1 tablespoon vanilla extract
- (*optional) 3/4 cup chocolate chips or desired ratio

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease and flour a 9x5 inch loaf pan.
2. In a large bowl, stir together flour, baking soda, cinnamon, nutmeg and white sugar. Stir in eggs, applesauce, bananas and vanilla extract. Fold chocolate chips if desired. Pour batter into the prepared pan.
3. Bake in the preheated oven for 45 to 60 minutes, until a knife inserted into the center of the loaf comes out clean.