



HG's Best-Ever Chocolate Chip Banana Bread



1/10th of recipe (1 slice): 152 calories, 4g total fat (1.5g sat. fat), 270mg sodium, 31g carbs, 3.5g fiber, 8g sugars, 4g protein

Prep: 10 minutes **Cook:** 55 minutes



More: [Breakfast Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

1 1/2 cups whole-wheat flour
1/4 cup [Truvia spoonable natural no-calorie sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*)
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 1/2 cups (about 2 large) mashed extra-ripe bananas
1/2 cup egg whites or fat-free liquid egg substitute
1/4 cup unsweetened applesauce
1/4 cup [light whipped butter or light buttery spread](#) (like I Can't Believe It's Not Butter! Light or Brummel & Brown)
1 tsp. vanilla extract
1/4 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees. Spray a 9" X 5" loaf pan with nonstick spray.

In a large bowl, combine flour, sweetener, baking powder, salt, and cinnamon. Mix well.

In another large bowl, combine bananas, egg whites, applesauce, butter, and vanilla extract. Whisk until mostly uniform.

Add wet ingredients to the dry ingredients, and mix until uniform. Gently fold in 3 tbsp. chocolate chips.

Transfer batter to the loaf pan, and smooth out the surface. Sprinkle with remaining 1 tbsp. chocolate chips, and lightly press into the batter.

Bake until a toothpick inserted into the center comes out clean, about 55 minutes.

MAKES 10 SERVINGS

HG FYI: [Truvia spoonable calorie-free sweetener](#) is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

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