

**This chocolate and banana treat is enough to know it won't stay in the cake tin for long. You might want a lock on the kitchen door!**

**Ingredients:-**

50g (1/4cup) Butter, melted and cooled slightly

60ml (1/4cup) Sunflower oil

3 Over ripe bananas, mashed with a fork

150g (3/4cup) Light brown sugar

1 Large, free range egg

1tsp Vanilla extract

125g (1cup) Self raising flour

60g (1/2cup) Cocoa powder

1tsp Baking powder

1/2tsp Salt

150g (1cup) Chocolate Chips

**Method:-**

- Preheat your oven to 175C and grease a loaf tin and line with baking parchment.

- In a large bowl mix together your mashed bananas, melted butter, oil, sugar, egg and vanilla extract until combined. Sift your flour, cocoa powder, baking powder and salt over the wet ingredients and stir until just combined. Stir through 3/4 of the chocolate chips and pour the batter into the prepared tin. Sprinkle over the remaining chocolate chips and bake for 60 minutes until a skewer inserted into the centre of the cake comes out mostly clean. Remember there are chocolate chips in there so you may have to test the cake in a few places to ensure you're not just hitting melted chocolate.
- Allow to cool in the pan for 20 minutes before removing from the tin and placing on a wire rack to finish cooling. Slice while still warm and sticky, enjoy and try not to eat the whole thing.

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