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Banana Chocolate Chip Bread

Makes: 16 servings
Serving size: 1 slice
Prep time: 15 minutes

INGREDIENTS

- Non-stick cooking spray
- 1 ½ cups very ripe bananas, mashed (about 4 bananas)
- 2 Tbsp canola oil
- ¼ cup low fat buttermilk
- 4 egg whites
- 1 ½ cups all-purpose flour
- ½ cup old-fashioned oats
- ¼ cup Splenda Sugar Blend
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1/3 cup mini semi-sweet chocolate (reserve 1 Tbsp)

DIRECTIONS

- 1) Preheat oven to 350°F. Lightly spray an 8X4 inch loaf pan with cooking spray
- 2) In a medium bowl, combine bananas, oil, buttermilk, and egg whites; mix well. Set aside.
- 3) In a large bowl, combine flour, oats, Splenda, baking powder, baking soda, and salt.
- 4) Make a well in the center of the dry ingredients. Add banana mixture to dry ingredients all at once and mix well.
- 5) Stir in all but 1 Tbsp of the chocolate chips to batter. Pour batter into loaf pan. Sprinkle reserved 1 Tbsp chocolate chips on top of batter.
- 6) Bake 50-60 minutes or until toothpick inserted in center comes out clean.

Nutrition Facts	
16 servings per container	
Serving size	
Amount Per Serving	
Calories	120
	<small>% Daily Value*</small>
Total Fat 3g	4%
Saturated Fat 0.9g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	9%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 3g	6%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

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