

Peanut Butter Chocolate Chip Bread

Serves 10

Ingredients

1 3/4 cups all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
3/4 cup creamy peanut butter
1/2 cup packed brown sugar
1/4 cup vegetable oil
1 large egg
1 tsp vanilla paste or extract
3/4 cup half and half or buttermilk
1 1/3 cup semi sweet or dark chocolate chips, divided

Instructions:

Preheat oven to 350F Lightly grease and line a 9x5 loaf pan with a sheet of parchment paper. This will allow you to lift it out easily after baking.

Sift the flour, baking powder, soda, and salt together and set aside.

Whisk or beat the peanut butter, sugar, oil, egg, and vanilla together in a mixing bowl. Make sure to beat well so it is all evenly combined.

Add the dry ingredients alternately to the bowl with the half and half, beginning and ending with the dry. Fold in one cup of the chocolate chips.

Spread the batter into your prepared pan and smooth out the top. The batter will seem a bit greasy at this point. Top the bread with the reserved 1/3 cup of chips and bake for 50-55 minutes, or until a toothpick inserted near the center comes out without wet batter on it. I like to tent the bread with foil after about 40 minutes, so the top doesn't brown too much.

Let the bread cool in the pan for 5 minutes, then gently lift it out to a rack. Try to let the bread cool a bit more before slicing, but I can never wait very long... it's amazing warm.

Credit: theviewfromgreatisland.com