



Amish Banana Chip Bars

Do you have over-ripe bananas? This simple and delicious recipe will make you wish your bananas were always a little brown!

Ingredients:

2 c. flour	$\frac{2}{3}$ c. brown sugar
2 tsp. baking powder	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 egg
$\frac{3}{4}$ c. butter, softened	1 c. bananas, mashed (about 2 bananas)
$\frac{2}{3}$ c. sugar	2 c. chocolate chips (about 1 package)

Directions:

Combine flour, baking powder and salt in medium bowl.

In larger bowl, beat softened butter, sugars, and vanilla until creamy. Beat in egg and banana.

Gradually beat in dry ingredients. Stir in chocolate chips.

Spread into greased 15 x 10-inch pan (13x9 will also work, just increase the baking time)

Bake at 350 degrees for 30 minutes.

Cool. Sift with powdered sugar. Cut into bars.

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