



By PartyLite®

CHOCOLATE CHIP BANANA BREAD

- 1 pkg (14.3 oz) **TSG Banana Bread Mix**
- ½ cup unsweetened cocoa powder
- 1 cup semi-sweet chocolate chips
- 2 large eggs
- ½ cup butter (8 Tbsp/1stick), melted
- ¼ cup milk
- 2 ripe bananas, mashed (about 1 cup)

Peppermint Kiss Frosting for Cupcakes:

- 8 oz cream cheese, room temperature
- 1 box **TSG Peppermint Kiss Cheeseball Mix**

1. Preheat oven to 350°F. Move rack to lowest oven position. Lightly grease a 9x5" loaf pan.
2. In a large bowl, combine TSG Banana Bread Mix and cocoa powder. Stir with a wire whisk to incorporate cocoa. Stir in chocolate chips.
3. In a medium bowl, whisk together eggs, melted butter and milk.
4. Whisk mashed bananas into egg mixture. Add to bread mix and stir until blended. Pour into pan.
5. Bake 50 – 55 minutes on lowest oven rack or until a toothpick inserted in center comes out clean.
6. Cool loaf in pan 15 minutes. Loosen sides with a spatula and turn out onto a wire rack to cool completely.

Frosted Chocolate Chip Banana Cupcakes

1. Preheat oven to 350°F. Lightly grease a 12-cup cupcake pan or line with paper baking cups.
2. Mix ingredients as directed above. Evenly divide batter among cups. Bake 20-25 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove cupcakes to wire rack to cool.
3. For frosting, set aside 1 Tbsp peppermint bark coating. Stir remaining coating and the flavor packet into softened cream cheese; mix until smooth.
4. Frost each cupcake, then sprinkle lightly with remaining peppermint bark.

Makes 1 loaf or 12 cupcakes