



Peanut Butter Chocolate Chip Bread

INGREDIENTS

2 cups all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 large egg
1 cup whole milk
3/4 cup creamy peanut butter
1 cup chocolate chips

DIRECTIONS

1. Heat oven to 350°F. Grease 8×4-inch loaf pan.
2. In a large bowl, combine flour, sugar, baking powder and salt. Add egg, milk and peanut butter; stir until combined, stir in chocolate chips. Pour into prepared pan.
3. Bake 50-60 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes before removing from pan to a wire rack.