

Chocolate Chip Banana Cake

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Serves 15. For 1 point more per bar, you can cut them into 12 servings.

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:62169d219f5ceb71b65df8b7>

- 1 2/3 cups over ripe bananas (about 5 medium)
- 3/4 cup zero calorie brown sugar substitute (I use Surkin Gold)
- 1/4 cup unsweetened apple sauce
- 1/4 cup 1% milk
- 2 eggs
- 1 3/4 cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup mini Lily's Chips (or any stevia sweetened chips), divided

1. Preheat oven to 350°
2. In a large bowl, mash banana.
3. Stir in sugar, applesauce, milk and eggs until well combined.

4. Add in flour, baking soda, salt and cinnamon. Stir until combined and all flour is incorporated
5. Fold in 1/2 of the chocolate chips
6. Pour mixture into a 9×13 pan that has been sprayed with non stick spray
7. Sprinkle remaining chips over batter
8. Bake 24-28 minutes. Checking after 20. Cake is done when a toothpick inserted in the center comes out clean.
9. Cool completely and cut into 15 squares.

Dessert

Cake

banana, chocolate