Banana Chocolate Fudge Vanilla Bars

Amount One 8x8 pan
Time 40 min

Ingredients

- 3/4 cup chocolate chips (or white chocolate)
- 1/4 cup unsalted butter (1/2 stick), melted
- 1/4 cup ground flax seed (approximate, might be less)
- 1 tbsp water
- 1 large egg
- 1/2 cup granulated sugar
- 2 teaspoons vanilla extract
- 1 cup mashed banana (about 2 large or 3 medium ripe bananas)
- 1 1/4 cups flour (all-purpose or wheat)
- 1/4 tsp salt

Steps

1. Preheat oven to 350F. Grease 8x8 baking pan.
2. Melt 3/4 cup chocolate and 1/4 cup butter in a bowl.
3. Wait momentarily before adding 1 egg so egg doesn't scramble. Also add about 1/4 cup flax and 1tbsp water. Mix.
4. Add 1/2 cup sugar and 2 tsp vanilla. Mix.
5. Add 2-3 bananas. Mash and mix.
6. Add 1 1/4 cup flour. Stir until just combined; don't overmix.
7. Pour into pan. Bake for 28-34 minutes, or until toothpick comes out clean.
8. Optionally, make a sugary glaze to pour over the bars.