



# Monkey bars

Servings: 0

dessert

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## Ingredients

- 1 2/3 cups (about 5 bananas) mashed ripe bananas
- 3/4 cup packed light-brown sugar
- 1/4 cup oil
- 1/4 cup milk
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 3/4 cups flour or whole wheat white
- 1 cup mini chocolate chips

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## Directions

- Heat oven to 350°F. Line a 15 x 10 x 1/2-in. baking pan with nonstick foil (let the foil extend about 2 in. above pan at both ends).
- Whisk mashed bananas, sugar, oil, milk, eggs, vanilla, baking soda, cinnamon and salt in a large bowl until mixed thoroughly. Whisk in flour just until blended; gently stir in 1/2 cup of the mini chocolate chips.
- Spread batter in prepared pan. Sprinkle remaining chocolate chips on top. Bake 15 to 20 minutes until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.
- Holding foil by ends, lift from pan onto a cutting board. Carefully cut lengthwise in 4 strips and then cut each strip in 10; remove foil.

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