

# Chocolate-Banana Bars



PREPARATION TIME  
20 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
banana milk shake



Make your own confectioners' sugar. Process  $\frac{1}{2}$  cup plus 1 tablespoon granulated sugar in a food processor until a fine powder forms. Stir in  $\frac{1}{2}$  tablespoon cornstarch to maintain a powdered consistency.

## SHOPPING LIST

- shortening • chocolate chips
- lemon extract • bananas
- confectioners' sugar

## ON HAND

- brown sugar • flour • salt
- vanilla extract • cinnamon
- baking powder

## INGREDIENTS

- 2 medium bananas
- 1/4 cup vegetable shortening
- 1 cup packed light brown sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon lemon extract
- 1 1/2 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup semisweet chocolate chips
- 1/2 cup confectioners' sugar
- 1 teaspoon cinnamon

MAKES **20** BARS

## COOKIN' *Express*

- There's no need to struggle with sticky pans. The bars will be less likely to stick if you place the baking pan on a wet towel as soon as it is removed from the oven.
- Cool the bars thoroughly before slicing. They will be easier to cut.

### Make Ahead

Leftover bars can be the main attraction for tomorrow night's dessert. Crumble bars over vanilla ice cream. Then drizzle fudge sauce on top and add sliced bananas.

### ♦ VARIATION

*Nuts will give these bars a crunchier texture. Just add 1/2 cup chopped walnuts or peanuts to the batter in step 2.*

**1** Preheat oven to 350°F. Grease a 7 x 11-inch baking pan. Mash bananas in a medium bowl. Add shortening, brown sugar, vanilla and lemon extract; mix well.



**2** Sift together flour, baking powder and salt. Add to banana mixture; mix well. Stir in chocolate chips.

**3** Pour batter into prepared baking pan. Bake for 30 minutes or until toothpick inserted in center comes out clean. Cool; cut into bars.



**4** Mix confectioners' sugar and cinnamon in a shallow bowl. Roll banana bars in mixture. Place on a wire rack to cool completely.