Chocolate Banana Bread

1 cup all-purpose flour

1/2 cup Dutch process cocoa

1 teaspoon baking soda

1/2 teaspoon sea salt

3 large brown bananas

1/4 cup unsalted butter, melted

1/4 cup canola oil

3/4 cup packed light brown sugar

1 large egg, at room temperature

1 1/2 teaspoons pure vanilla extract

1 cup semisweet chocolate chips, divided

​Stir together flour, cocoa, baking soda and salt.

Mix together banana, oil, sugar, butter and vanilla.

Stir dry ingredients into wet until just moist.

Stir in 3/4 cup chocolate chips.

Pour batter into a greased 9x5 loaf pan.

Sprinkle remaining chocolate chips over batter.

Bake 1 hour at 350.