

Monkey Bars [from [Woman's Day](#)]

<http://pajamachef.wordpress.com/2011/01/31/monkey-bars>

Ingredients:

- 1 2/3 cup mashed ripe bananas [directions say this was about 5, for me it was about 4]
- 3/4 cup light brown sugar, packed
- 1/4 cup canola oil
- 1/4 cup skim milk
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 3/4 cup whole wheat flour
- 1 cup mini chocolate chips

Directions:

Heat oven to 350 degrees. Grease a 15 x 10 x 1/2 inch pan OR a 9 x 13 pan with cooking spray. Stir together mashed bananas, sugar, oil, milk, eggs, vanilla, baking soda, and cinnamon in a large bowl until fully combined. Fold in flour until just combined, stir in 1/2 cup of the chocolate chips. Spread mixture into pan and sprinkle remaining chocolate chips on top. Bake about 15-20 minutes for the 15 x 10 x 1/2 inch pan or about 40-45 minutes for the 9 x 13 inch pan or until cooked through. Cool in the pan on a wire rack and cut in squares to serve.

Feel free to use the recipes with noted credit linked back to this blog and original source. Email me: pajamachef@gmail.com.