

Get full.

You'll need the ingredients and another person.

—

This play is a part of Starters by JETco.

Bear in mind that it doesn't tell you what to do or when or how to do it.

You'll have to decide that for yourself.

To find more Starters, visit jet-co.org/starters.

A
Get full.

B
How?

A
Preheat the oven to 325 degrees.

B
Can I see that?

A
No. Preheat the oven to 325 degrees, and I'll grease a 9 x 5-inch loaf pan.

B
No, you're not allowed to do anything. What's next?

A
Fine. Grease the loaf pan. I'd take a small pat of butter in a paper towel and rub it all over the pan. I like to cut a piece of parchment paper as well about twice the width of the pan and press that into the bottom once it's greased. It makes the lifting out easier at the end. You'll see. Okay, with that done now mix 2 cups of all-purpose flour, 1 teaspoon of baking powder, 1 teaspoon of baking soda, and 1 teaspoon of salt in a bowl. Now, in a separate bowl, mash 3 ripe bananas. Honestly, it's best if they're not even yellow anymore. Makes everything sweeter. Now, into the bowl with the bananas, stir in 1 tablespoon of milk and 1 teaspoon of ground cinnamon, or more if you'd like. I don't think you would, but I guess you might. Once that's done you should beat a half cup of butter – that's a full stick – and 1 cup of white sugar in a third bowl until light and fluffy. I'd recommend doing that last part in a stand mixer. It's easier that way. I love watching it get light and fluffy. Now that that's done, add 2 large eggs to the butter mixture, one at a time, beating well after each addition. Now turn the mixer off for a second. Take a rubber spatula and scrape around the bottom of the bowl. There's usually some sugary butter that gets caught down there. Now, dump in the banana mixture and then turn it back on to stir until everything's combined. Don't do it for too long though. Looking good. Now stir in the dry mixture until blended. I like to do this part in three additions, mixing just enough to combine each time. Looks good to me. Now, fold in chocolate chips until just combined, and then, pour all of the batter into the prepared loaf pan. With that done, we're going to bake in the preheated oven until a toothpick inserted into the center comes out clean, which will be about 70 minutes unless your oven runs hot like mine does. Set a timer for 35 minutes. When it goes off, rotate the pan in the oven so that the loaf cooks evenly.

B
Want to do a puzzle?

A
Sure.

B
One second, that's the timer.

A
Did you set another timer for another 35 minutes?

B
Yep. Back to the puzzle?

A
Yeah.

B
That's the second timer.

A
Pull it out and let it cool in the pan for 10 minutes before removing it using the parchment paper or just with your hands to cool completely on a wire rack before slicing it.

B
Do you think it's been enough time?

A
Yes.

B
Can I feed you a slice?

A
I guess.

B
Here you go.

A
Thank you. Can I feed you a slice?

B
Go ahead.

A
Who else do you think would want a slice?