**Ingredients 25 Servings 50 Servings 100 Servings**

Bananas, thawed 2 cups 4 cups 8 cups

Brown Sugar ½ cup 1 cup 2 cups

Oil ¼ cup ½ cup 1 cup

Milk (made from powder) ¼ cup ½ cup 1 cup

Eggs, liquid thawed ½ cup 1 cup 2 cups

Flour, Whole Wheat 1 ¾ cup 3 ½ cups 7 cups

Baking Soda 1 teaspoon 2 teaspoons 4 teaspoons

Salt ½ teaspoon 1 teaspoon 2 teaspoons

Cinnamon 1 teaspoon 2 teaspoons 4 teaspoons

Chocolate Chips, divided 1 cup 2 cups 4 cups

**Instructions**

1. Preheat conventional oven to 350 F, convection oven to 325 F. Spray 1 hotel pan for every 25 servings.
2. In a large bowl, mash bananas well. Stir in brown sugar, oil, milk, and eggs until combined. Add in dry ingredients and stir. Fold in half of the chocolate chips.
3. Spread batter into the prepared pan and sprinkle remaining chocolate chips on top.
4. Bake 22-25 minutes, or until a wooden toothpick inserted comes out clean.
5. Cool completely and cut each pan into 5 servings, 5 x 5.

**Nutrition**

Calories: 130 Saturated Fat: 2.1 Sodium: 120

