



Noreen's Kitchen

Triple Chocolate Banana Bread

Ingredients

4 medium/large ripe bananas
1/2 cup butter, melted
1 egg
1 cup brown sugar
1 teaspoon vanilla extract
2 cups all purpose flour

1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup Dutch process cocoa powder
1 1/2 cups chocolate chunks
1/2 cup mini chocolate chips

Step by Step Instructions

Preheat oven to 350

Prepare a 9 x 5 loaf pan with non stick cooking spray.

Mash bananas in the bowl of your mixer or you can mix this by hand.

Add melted butter, sugar and vanilla. Blend to combine.

Add flour, baking soda, salt and cocoa powder and blend until smooth.

Add in the chocolate chunks and pulse a few times to blend. Be sure not to mix too much or you will break the chunks.

Pour batter into prepared pan. This will nearly fill the pan. It should not bake over.

Sprinkle the top of the batter evenly with the mini chocolate chips.

Place the loaf pan on top of a sheet pan covered with parchment or foil, just in case it bakes over. Mine did not.

Bake for 60 to 75 minutes or until a skewer inserted in the center comes out reasonably clean. Remnants of melted chocolate are fine, raw batter is not.

Remove from oven and allow to cool in the pan on a wire rack for about 15 minutes.

Place a piece of parchment on the top of the pan and then carefully invert it and remove the loaf from the pan. Place upright on a wire rack to cool completely.

Banana bread will remain fresh in an airtight container for up to 1 week.

***You can also add up to 1 cup of chopped nuts if you desire.

Enjoy!