

Chocolate Banana Bread

Makes 1 - 23x13x8-cm loaf.



- 55 g toasted walnuts or pecans, coarsely chopped
 - 230 g all-purpose flour
 - 30 g unsweetened cocoa powder
 - 200 g granulated white sugar
 - 1 tsp baking powder
 - ¼ tsp baking soda
 - ¼ tsp salt
 - 85 g white, dark, or milk chocolate chips
 - 2 large eggs, lightly beaten
 - 113 g unsalted butter, melted and cooled
 - 3 ripe bananas (about 454 grams), mashed well
 - 1 tsp vanilla
1. Preheat oven to **180°C**.
 2. **Butter and flour** (or spray with a non-stick oil spray) the bottom and sides of the loaf pan.
 3. *(Optional) Place the nuts on a baking sheet and bake for about 8 - 10 minutes or until lightly toasted. Let cool and then chop coarsely.*
 4. In a large bowl whisk together the **flour, cocoa powder, sugar, baking powder, baking soda, and salt**.
 5. In a medium-sized bowl combine the mashed **bananas, eggs, melted butter and vanilla**.
 6. With a rubber spatula or wooden spoon, lightly fold the wet ingredients (banana mixture) into the dry ingredients until just combined and batter is thick and chunky.
 7. Fold in the **nuts and chocolate chips**.
 8. Scrape batter into prepared pan and sprinkle the top of the bread with coarse brown sugar (optional). Bake until bread has risen and a toothpick inserted in the center comes out clean, **about 55 to 65 minutes**.
 9. Place on a wire rack to cool and then remove the bread from the pan.

Serve warm or at room temperature. Can be covered and stored for a few days, or frozen for longer storage.