

Chef John39s Banana Bread

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This banana bread by Chef John is spiked with dark chocolate chips and walnuts. Banana bread is one of those things people rarely make on purpose only when those last 3 bananas are almost black. However, this scrumptious loaf is so good you'll want to make it well before the bananas reach that condition.

Ingredients

- - cooking spray - 2 cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon salt - 1 cup white sugar - ½ cup butter
- softened - 3 ripe bananas
- mashed - 2 large eggs - 1 tablespoon milk - ¼ teaspoon vanilla extract - 1 cup chopped walnuts - ½ cup semisweet chocolate chips

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Coat a 9x4-inch loaf pan with cooking spray. Whisk together flour
2. baking powder
3. baking soda
4. and salt in a medium bowl; set aside. Beat together sugar and butter with an electric mixer in a large bowl until smooth. Add mashed bananas and mix until combined. Add eggs
5. one at a time
6. beating well after each addition. Stir in milk and vanilla. Stir in flour mixture
7. walnuts
8. and chocolate chips until just incorporated. Pour batter into the prepared loaf pan. Tap pan on the counter to release any air pockets. Bake in the preheated oven until a toothpick inserted into the center comes out clean
9. about 1 hour and 10 minutes. Let rest in the pan for 15 to 20 minutes. Remove bread from the pan
10. then slice and serve. ArmyRD