

Plate Dream

Chocolate Chip Banana Bread

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/2 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 tsp lemon zest

Optional Swirl

- [ ] 2 tbsp honey
- [ ] 1 tbsp melted butter

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan; set aside.
2. In a large bowl, whisk melted butter with brown sugar until combined, then stir in mashed bananas, eggs, and vanilla.
3. In another bowl, sift flour, baking soda, and salt; gently fold into the wet mixture.
4. Fold in chocolate chips and lemon zest, being careful not to overmix.
5. If using the optional swirl, drizzle honey-butter mixture over the batter and swirl with a knife.
6. Pour batter into the prepared pan, smooth the top, and sprinkle a few extra chips.
7. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with moist crumbs.
8. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

260 kcal	4 g	35 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Midway through baking, you can rotate the pan for even browning.
- For extra moisture, add a tablespoon of plain yogurt to the batter.
- If you prefer a crunchier top, sprinkle a handful of extra chocolate chips before baking.