

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 very ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 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

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment paper.
2. In a large bowl, mash the bananas until smooth, then whisk in the melted butter, brown sugar, eggs, and vanilla until combined.
3. In a separate bowl, sift together flour, baking soda, and salt; gently fold into the wet mixture, being careful not to over-mix.
4. Fold in the chocolate chips and lemon zest, then pour the batter into the prepared loaf pan, smoothing the top.
5. Bake for 45-50 minutes, or until a toothpick inserted near the center comes out with just a few moist crumbs.
6. Allow the bread to cool in the pan for 15 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

280 kcal	4 g	43 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase the brown sugar by ¼ cup.
- For extra moisture, replace ¼ cup of flour with Greek yogurt.
- A pinch of cinnamon adds warm spice without overpowering the banana.