

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 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup chocolate chips
- [ ] 1 tbsp lemon juice

Optional Add-Ins

- [ ] 1/2 cup chopped walnuts
- [ ] 1/2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a large bowl, whisk together melted butter and brown sugar until glossy; then beat in the eggs one at a time.
3. Stir in the mashed bananas, vanilla, and lemon juice, letting the mixture settle.
4. In a separate bowl, whisk flour, baking soda, salt, and optional cinnamon; gently fold into the wet mixture.
5. Fold in chocolate chips (and nuts if using) just until evenly distributed.
6. Pour batter into the prepared pan, smooth the top, and sprinkle a few extra chips for a decorative finish.
7. Bake for 45-50 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs.
8. Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

310 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love the homemade cookies flavor, consider using a mix of milk chocolate and dark chocolate chips.
- For an extra fragrant twist, sprinkle a pinch of sea salt on top before baking.
- A quick tip: line the loaf pan with parchment for effortless removal.