

Plate Dream

Moist Chocolate Chip Banana Bread

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

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

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan or line with parchment.
2. In a large bowl, combine the mashed bananas, melted butter, and brown sugar; stir until smooth.
3. Add the eggs, vanilla, and lemon zest; mix gently.
4. In a separate bowl whisk together flour, baking soda, and salt; fold into the wet mixture just until incorporated.
5. Gently fold in the chocolate chips, then pour the batter into the prepared pan.
6. Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean with a few crumbs.
7. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

280 kcal	4 g	44 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase the brown sugar by ¼ cup.
- A light sprinkle of coarse sugar before baking adds a pleasant crunch.
- For extra banana flavor, fold in a handful of banana chips after the chocolate chips.