



Chocolate Banana Bread

Servings: **8 servings**

Perfect for coffee time

Ingredients

- 1 cup all purpose flour
- 1/2 cup Dutch process cocoa
- 1 tsp. baking soda
- 1/2 tsp. sea salt
- 3 large ripe bananas (1 1/2 cups mashed)
- 1/4 cup unsalted butter, melted and slightly cooled
- 1/4 cup canola, vegetable or melted coconut oil
- 3/4 cup packed light brown sugar
- 1 large egg, at room temperature
- 1 tsp. pure vanilla extract
- 1 cup semisweet chocolate chips, divided

Directions

Heat oven to 350 degrees. Grease 9x5 loaf pan with nonstick cooking spray.

In a medium bowl, whisk together the flour, cocoa powder, baking soda and sea salt. Set aside.

In a large bowl, mash the ripe bananas with a fork. Add the melted butter and oil and stir until combined. Stir the brown sugar, egg and vanilla extract. Stir until smooth.

Stir the dry ingredients into the wet ingredients, don't over mix. Stir in 3/4 cup of the chocolate chips.

Pour batter into prepared pan. Sprinkle the remaining 1/4 cup of the chocolate chips over the top of the bread. Bake for 60-65 minutes or until a toothpick comes out mostly clean (there may be melted chocolate on the toothpick, that is fine). You don't want a lot of gooey batter.

Remove the pan from the oven and set on a wire cooling rack. Let bread cool in the pan for 15 minutes. Run a knife around the edges of the bread and carefully remove from the pan. Let the bread cool on the wire rack until just slightly warm.

Store any leftover bread covered and in the refrigerator. Storing in a container can cause mold to form.

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