



Long Livo

Chocolate Chip Banana Bread – Easy Recipe

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

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 1/2 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup semi-sweet chocolate chips
- ☐ 1/4 cup buttermilk

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
- 2 In a large bowl, whisk together the mashed bananas, melted butter, and brown sugar until smooth.
- 3 Add the eggs one at a time, then stir in vanilla and buttermilk; mix gently.
- 4 In a separate bowl, combine flour, baking soda, and salt; fold into the wet mixture just until incorporated.
- 5 Fold in the chocolate chips, then pour the batter into the prepared loaf pan. Sprinkle a few extra chips on top.
- 6 Bake for 30-35 minutes, or until a toothpick inserted in the center comes out with only a few moist crumbs.

Nutrition per serving

210 kcal

Calories

3 g

Protein

30 g

Carbs

9 g

Fat

Tips & notes

- Do not over-mix; the batter should be slightly lumpy.
- If you prefer a richer taste, swap half the butter for coconut oil.
- For a hint of spice, add a teaspoon of cinnamon with the dry ingredients.