



Long Livo

# Chocolate Chip Banana Bread – Super Moist Recipe

**15 min**

Prep time

**45 min**

Cook time

**1 h**

Total time

**8**

Servings

**Easy**

Difficulty

**American**

Cuisine

## Ingredients

### Batter

- ☐ 3 ripe bananas, mashed
- ☐ 1/2 cup (1 stick) unsalted butter, melted
- ☐ 1 cup brown sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup plain yogurt
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 3/4 cups all-purpose flour
- ☐ 1 cup semi-sweet chocolate chips

## Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
- 2 In a large bowl, whisk together mashed bananas, melted butter, and brown sugar until smooth.
- 3 Add eggs, vanilla, and yogurt; stir gently. Then whisk in baking soda, salt, and flour just until combined – a few lumps are okay.
- 4 Fold in chocolate chips gently. Pour batter into the prepared pan, smoothing the top.
- 5 Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Let the loaf cool 15 minutes before removing.

## Nutrition per serving

**320 kcal**

Calories

**4 g**

Protein

**48 g**

Carbs

**12 g**

Fat

### Tips & notes

- If you prefer extra chocolate, sprinkle an additional half-cup on top before baking.
- For a hint of espresso, stir in 1 tsp instant coffee granules with the dry ingredients.
- A pinch of cinnamon adds warm spice without overpowering the banana.