

Banana Bread

A simple banana bread based on a recipe by Eden Westbrook ¹. The original recipe recommends adding extra chocolate chips on top.

Recipe

Cream the unsalted butter and brown sugar together for 3 minutes until smooth.

8 tbsp (113 g)		unsalted butter, room temperature
198 g (1 cup)		brown sugar

Mash up bananas then thoroughly mix into the creamed butter.

3		overripe bananas
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Mix the room temperature egg with the bananas and butter, then add vanilla and beat well.

1		egg, room temperature
5 mL (1 tsp)		vanilla extract

Add all-purpose flour, baking powder, baking soda, and kosher salt to the wet ingredients then stir until just combined. Don't overmix.

256 g (2 cup)		all-purpose flour
5 g (1 tsp)		baking powder
2 g (1/2 tsp)		baking soda
2 g (1/2 tsp)		kosher salt

Once the dry ingredients are almost completely mixed in, fold in the chocolate chips.

175 g (1 cup)		chocolate chips
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Carefully pour the batter into a loaf pan.

Bake in 350 °F oven for 55-60 minutes, until a toothpick comes out dry.

Let cool for an hour before slicing. Wrap the completely cooled banana bread in plastic wrap and keep in the fridge for 4-5 days.

¹ <https://www.sweetteaandthyme.com/banana-bread-chocolate-chip-super-moist/>