

Foodnity Recipes

Chocolate Chip Banana Bread – Easy Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup melted butter
- [ ] 1 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
- [ ] 1/2 cup semi-sweet chocolate chips
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a large bowl, mash the bananas until smooth, then stir in the melted butter.
3. Add brown sugar, eggs, vanilla, and lemon juice; mix gently.
4. Combine flour, baking soda, and salt in a separate bowl; fold into the wet mixture just until incorporated.
5. Fold in the chocolate chips, then pour the batter into the prepared pan.
6. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

280 kcal	4 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase brown sugar by 2 tbsp.
- For extra moisture, add ¼ cup plain yogurt to the batter.
- A light dusting of powdered sugar adds a pretty finish.