



The Best Chocolate Chip Banana Bread

Author: Cookies & Cups Prep Time: 10 minutes Cook Time: 60 minutes
Total Time: 1 hour 10 minutes Yield: serves 8 Category: Bread
Method: Baking Cuisine: Dessert

Description

This **Chocolate Chip Banana Bread recipe** is ultra moist because I use a secret trick! This banana bread can be made with or without the chocolate chips and is guaranteed to be your new go-to recipe!

Ingredients

- 3 medium bananas, divided
- 1/2 cup butter, melted
- 1 cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla
- 1/2 cup sour cream
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 1/2 cups all purpose flour
- 1/2 cup mini chocolate chips
- 1/2 cup chopped walnuts

Instructions

- 1 Preheat oven to 350°F. Spray a 9×5 loaf pan with nonstick spray. Line the bottom and up the short sides with a strip of parchment paper. Spray again with nonstick spray. Set aside.
- 2 In a medium bowl mash 2 of the bananas with a fork, leaving them slightly lumpy.
- 3 Slice the remaining banana thinly, and set aside.
- 4 In a large bowl stir together the butter and sugar.
- 5 Mix in the eggs and vanilla and stir until smooth.
- 6 Add the sour cream, mashed bananas, baking soda, and salt, and stir until blended.
- 7 Next mix in the flour until incorporated.
- 8 Fold in the chocolate chips, walnuts, and sliced banana.
- 9 Pour batter into the prepared pan and bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
- 10 Cool in the pan for 15 minutes, and then using the parchment paper as handles, carefully lift the banana bread out of the pan to cool on a wire rack.

Notes

- i store airtight for up to 3 days

Nutrition

Serving Size: **Calories:** 561 **Sugar:** 38.7 g **Sodium:** 478.6 mg **Fat:** 32.7 g
Carbohydrates: 63.2 g **Protein:** 6.6 g **Cholesterol:** 82 mg

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