



## BREAKFAST & BRUNCH

# Banana Bread THE CHOCOLATIER

— MOLLY MALINOWSKI, Director



**COOKING TIME**  
50–55 minutes



**YIELDS**  
1 loaf



### INGREDIENTS

**3 1/2 cups** sliced bananas  
(4 or 5 medium bananas)  
**8 tablespoons** butter  
**1/2 cup** brown sugar, packed  
**1 teaspoon** vanilla extract  
**3/4 teaspoon** baking soda  
**3/4 teaspoon** salt  
**1/4 cup** honey  
**2 large** eggs  
**2 cups** white, whole wheat flour  
**1/2 cup** chopped walnuts, optional;  
toasted if desired



### STEPS

- 1.** Set the oven at 350°F degrees, with a rack in the center. Grease an 8 1/2" x 4 1/2" x 2 1/2" loaf pan. Line the bottom with parchment paper that fits exactly. Grease the paper.
- 2.** Beat the eggs, sugar, oil, and vanilla in a large bowl with an electric mixer until thoroughly mixed. Add the bananas and beat well.
- 3.** In a medium bowl, mix together the flour, baking soda, and salt. With the mixer set on low, beat in the flour mixture. Do not overmix. Use a rubber spatula to fold in the chocolate chips and eliminate any flour pockets.
- 4.** Bake in the center of the oven for 50–55 minutes. Remove from oven and let cool.
- 5.** Cut into thick slices for serving.

We'd love to see how yours turned out, or even better—share your own creative banana bread recipe with us!

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