



BANANA BREAD

Makes 12 servings.

This banana bread is a lovely breakfast, brunch or snack. It freezes very well to have on hand. Leftovers can be toasted.

INGREDIENTS

- 8 tablespoons unsalted butter, cut into small pieces, at room temperature
- 3 large very ripe bananas, very finely mashed with a fork
- ½ cup light brown sugar
- 2 large eggs, at room temperature
- 1 ½ cups unbleached, all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 2 ounces semi-sweet chocolate, cut into small pieces
- ½ cup walnuts, coarsely chopped

PREPARATION

1. Preheat the oven to 350F.
2. Grease a 9x5 inch loaf pan with some of the butter and line with parchment paper, extending the sides to make it easier to lift the cake after baking (greasing the pan first helps the parchment paper adhere better).
3. Beat the butter, at medium speed, for about 4 minutes, adding the sugar gradually. Add the

eggs and continue beating until well combined.

4. With a large rubber spatula, fold the flour, baking powder, baking soda and cinnamon into the sugar mixture until well combined.
5. Add the bananas, chocolate and walnuts. Combine well.
6. Spread the batter in the prepared pan and bake for about 40 minutes. A cake tester inserted in the center should be dry and the edges a bit golden.