# Banana Bread with chocolate

**COOKING LOVERS** TEKA

## Raciones para 1

150 g
Brown sugar

2
Eggs (room temperature)

125 g
Melted butter

4-5
Ripe bananas (black)

1 teaspoon
Vanilla extract

250 g
Plain flour

1,5 teaspoon
Baking soda

1/2 teaspoon
Salt

100 g
Chocolate chips

1/2
Extra banana for decoration

1/2 teaspoon
Cinnamon

10 g
Brown sugar (for crunchy top)

20 g
Chopped walnuts

1 Preheat the oven to 180ºC before starting.

2 In a bowl, smash the ripe bananas with a fork. Then, add the flour, the sugar, the melted butter and a teaspoon of vanilla extract. Add baking soda too, two eggs and a pinch of salt. Mix everything with a whisk until everything is well combined.

3 You can also add some chocolate chips to the dough. Whisk again until chocolate is part of the mixture.

4 Use a rectangular mold greased with oil or butter to pour the banana bread mix. Sprinkle the brown sugar, cinnamon and chopped walnuts all over the bread and bake for 40 minutes. You can place half banana on the top to decorate.

5 Remove from the oven and it will be ready to eat.

# Chef's Notes

https://cookinglovers.teka.com/es/receta/pan-de-platano-o-banana-bread-con-chocolate/

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