



CHOCOLATE-MARBLED BANANA BREAD

1 cup all-purpose flour
1 cup whole wheat pastry flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup sugar
 $\frac{1}{4}$ cup ghee OR butter, melted
 $1\frac{1}{2}$ cups mashed ripe banana (about 3 bananas)
 $\frac{1}{3}$ cup plain Greek yogurt
2 large eggs
 $\frac{1}{2}$ cup chopped toasted walnuts
 $\frac{1}{2}$ cup dark chocolate chips, melted
Cooking spray

Preheat oven to 350°F.

In a large bowl, combine flours, baking soda and salt, stirring with a whisk.

In a medium bowl, whisk sugar and ghee until well blended (about 1 minute). Stir in banana, yogurt and eggs. Add flour mixture; stir just until moist. Stir in walnuts.

In a small bowl, combine 1 cup batter and chocolate. Spoon plain batter alternately with chocolate batter into an 9 x 5-inch loaf pan coated with cooking spray. Swirl batters together using a knife (voila -- it's marbled!). Bake 1 hour and 15 minutes or

until a wooden pick inserted in center comes out clean. Cool 10 minutes in the pan on a wire rack; remove from pan. Cool completely on wire rack.

Serves 8.

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