



CHOCOLATE-MARBLED BANANA BREAD

¼ cup butter

1 cup all-purpose flour

1 cup whole wheat pastry flour

¾ teaspoon baking soda

½ teaspoon salt

1 cup sugar

1½ cups mashed ripe banana (about 3 bananas)

1/3 cup plain Greek yogurt

2 large eggs

½ cup chopped walnuts

½ cup dark chocolate chips, melted

Cooking spray

Preheat oven to 350°F.

Melt the butter in a small saucepan over medium heat. Cook 2-3 minutes or until butter is light brown and smells nutty. Keep a close eye on the butter as it cooks – it can go from just right to burned in seconds. Remove from heat.

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

In a medium bowl, whisk sugar and browned butter until well blended. Stir in the banana, yogurt and eggs. Add to flour mixture; stir just until moist. Stir in walnuts.

In a small bowl, combine 1 cup batter and melted chocolate. Spoon plain batter alternately with chocolate batter into a 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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