

Helergon Kitchen

Chocolate Chip Banana Bread – Easy & Delicious

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup (1 stick) unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1/2 cup buttermilk
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (177°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a large bowl, whisk melted butter with brown sugar until combined, then whisk in eggs, vanilla, and mashed bananas.
3. In a separate bowl, sift flour, baking soda, and salt. Add the dry mix to the wet, stirring gently; fold in buttermilk, lemon zest, and chocolate chips.
4. Pour batter into the prepared pan, smooth the top, and sprinkle a handful of extra chips. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
5. Allow the loaf to cool in the pan for 10 minutes, then turn onto a wire rack. Serve warm or at room temperature.

Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer crumb, replace half the butter with coconut oil.
- For a deeper flavor, toast the bananas briefly before mashing.
- A light dusting of powdered sugar adds a pretty finish.