



Classic Chocolate Chip Banana Bread

Moist, tender banana bread loaded with rich chocolate chips creates the ultimate comfort food that's perfect for breakfast, snacks, or dessert. This easy-to-make loaf combines the natural sweetness of ripe bananas with decadent chocolate morsels, resulting in a treat that's irresistible to both kids and adults. With a golden-brown crust and chocolatey interior, every slice delivers pure indulgence with a homemade touch.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 minutes	55 minutes	70 minutes	12 slices

INGREDIENTS

2 cups All-purpose flour	1 teaspoon Baking soda
1/2 teaspoon Salt	3 medium Very ripe bananas
1/2 cup Unsalted butter	3/4 cup Granulated sugar
1/4 cup Brown sugar	2 whole Large eggs
1 teaspoon Vanilla extract	1/4 cup Sour cream
1 cup Chocolate chips	1/2 cup Walnuts or pecans

INSTRUCTIONS

- 1
- Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan thoroughly with butter or cooking spray, including the corners and sides. You can also line the bottom with parchment paper for easy removal. This ensures your banana bread

won't stick and will release cleanly from the pan.

- 2 In a medium bowl, whisk together flour, baking soda, and salt. Set this mixture aside. Whisking instead of simply mixing helps incorporate air and distribute the leavening agent evenly throughout the flour, which results in a lighter, more tender crumb structure.
- 3 In a large bowl, beat the softened butter with both granulated and brown sugar using an electric mixer on medium speed for 3-4 minutes until the mixture is light, fluffy, and pale in color. This creaming process incorporates air into the batter, which helps the bread rise and creates a tender texture. Stop and scrape down the bowl as needed.
- 4 Add the eggs one at a time to the butter mixture, beating well after each addition. Pour in the vanilla extract and mix until everything is well combined. The batter should look creamy and well-incorporated. Add the sour cream and gently fold it in with a spatula until just combined, being careful not to overmix.
- 5 Add the mashed bananas to the batter and stir gently until combined. Pour the flour mixture over the banana mixture and fold everything together with a spatula using about 12-15 gentle strokes until just combined. Don't overmix—some small lumps are perfectly fine and will result in a more tender crumb. The batter should look thick and slightly lumpy.
- 6 Gently fold in the chocolate chips and nuts (if using) with just a few strokes of your spatula. Reserve a small handful of chocolate chips to sprinkle on top of the batter before baking for a more impressive presentation. Pour the batter into your prepared loaf pan and smooth the top gently with a spatula.
- 7 Place the loaf pan in the preheated oven and bake for 50-55 minutes. The bread is done when a toothpick inserted into the center comes out with just a few moist crumbs clinging to it (not wet batter, but a few crumbs are okay). The top should be golden brown and a skewer should pass through easily.
- 8 Remove the banana bread from the oven and let it cool in the pan for 10-15 minutes. This allows the structure to set slightly. Run a thin knife around the edges to loosen it, then turn the loaf out onto a wire rack to cool completely. Slice only when completely cooled for cleaner cuts. Enjoy warm or at room temperature.



Chef's Notes

The secret to exceptional banana bread is using truly ripe bananas—they should be mostly brown with just a hint of yellow. The riper the bananas, the more natural sugars they contain, resulting in a sweeter, more flavorful bread. I always keep overripe bananas in the freezer specifically for baking. Don't skip the creaming step with butter and sugar; this incorporates air and ensures a tender crumb rather than a dense loaf. Finally, the sour cream is essential—it adds moisture and a subtle tang that amplifies the banana flavor beautifully.

NUTRITION PER SERVING

Calories: **285 kcal** Protein: **4 g** Carbs: **38 g** Fat: **13 g**

