

# Banana Bread

RECIPE LIGHTLY ADAPTED FROM JOANNA GAINES



## Ingredients

- Nonstick baking spray, for the pan
- 8 T (1 stick) unsalted butter, melted and cooled
- 1 c packed light brown sugar
- 2 large eggs, beaten
- 1 1/2 t vanilla extract
- 4 to 5 very ripe bananas, mashed
- 1 3/4 c all-purpose flour
- 1 t baking soda
- 1/2 t kosher salt
- 1/2 c chopped SWP pecans
- 1/2 c chocolate chips
- 1 to 2 T granulated sugar as needed

## Directions

1. Preheat the oven to 350°F. Spray an 8 x 8-inch pan with nonstick baking spray or line it with parchment paper.
2. In a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat together the butter, brown sugar, eggs, and vanilla until well blended. Add the mashed bananas and mix until combined.
3. In a medium bowl, whisk together the flour, baking soda, and salt. Add the dry ingredients to the wet ingredients and beat just until combined. Add the pecans and chocolate chips and mix until combined.
4. Pour the batter into the prepared pan and spread it evenly. Sprinkle the granulated sugar over the top.
5. Bake until a tester inserted in the center comes out clean, 45 to 50 minutes. Let the bread cool slightly in the pan on a rack. Slice and serve. (Joanna likes to serve it warm with butter.)
6. When completely cooled, cover the pan with foil and store at room temperature for up to 2 days.