

Marbled-Chocolate Banana Bread

yield: 2 loaves

Ingredients

- 4 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups sugar
- 1/2 cup butter, softened
- 2 1/2 cups mashed ripe banana {7-8 bananas}
- 4 eggs
- 1/2 cup plain yogurt
- 1 cup semisweet chocolate chips

Instructions

1. preheat oven to 350° F
2. In a bowl whisk together flour, baking soda and salt. Set aside.
3. In a bowl of an electric mixer with a paddle attachment, combine sugar and butter and mix on medium speed until well blended (1-2 minutes).

Mix until just combined the following ingredients, do not over mix:

{mix for 15-30 seconds after adding each ingredient}

mashed bananas, eggs, yogurt, and on low speed add the flour mixture.

The bread mixture will look a little lumpy.

4. Place chocolate chips in a microwave safe bowl and heat on High for 1 minute and 30 seconds. Put it back in the microwave for an addition 15-20 seconds longer if needed or until softened/melted. Stir the softened chocolate chips with a spoon until smooth. Add 2 cups bread batter to chocolate, stirring until combined.
5. Cut two pieces of parchment paper {7 1/2" x 12"} to line the two loaf pans {8 1/2" x 4 1/2"}. The paper will extend out about an inch or so from the top of the two long sides of the loaf pan. This will help to lift the bread from the pan after baking.
6. Coat the loaf pans with cooking spray.
7. Spoon some of the batter into the two pans. Add the chocolate batter equally between the pans and top them both off with the rest of the batter. Using a fork {a spoon or a knife} swirl batters together.
8. Bake for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean.
9. Cool on a wire rack for 10 minutes before removing from the pans. Let the bread loaves cool completely on a wire rack.

{Ripe bananas can easily be stored in the freezer for later use. When needed, just take the frozen bananas out from the freezer and let them thaw and soften on the kitchen counter for a few hours. Use a knife to cut open the banana peels and take out the banana and set it aside in a bowl. With a fork mash all the bananas together.}

