



Banana bread recipe with nuts, dark chocolate, and yogurt



8 servings



75 minutes

INGREDIENTS

- 300g ripe bananas (about 3 medium ones)
- 150g plain yogurt
- 50g brown sugar
- 2 eggs
- 100g dark chocolate (chopped), 100g chopped nuts (walnuts or pecans)
- 250g all-purpose flour
- 1 tsp baking powder, 1 tsp baking soda
- 1/2 tsp cinnamon, 1/4 tsp salt
- 80g melted butter

1. **Prep the Oven and Pan:** Preheat your oven to 180°C (350°F). Grease or line a loaf pan with parchment paper for easy removal.
2. **Mash the Bananas:** In a large mixing bowl, mash the ripe bananas until smooth, leaving some small chunks for texture.
3. **Add Wet Ingredients:** Stir in the yogurt, brown sugar, melted butter, and eggs. Mix everything until well combined and smooth.
4. **Combine Dry Ingredients:** In another bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt.
5. **Mix Wet and Dry Ingredients:** Gradually add the dry ingredients into the banana mixture, stirring gently until just combined. Be careful not to overmix, which can make the bread dense.
6. **Add the Good Stuff:** Fold in the chopped dark chocolate and nuts. The chocolate will melt in the bread, giving it a rich flavor, while the nuts provide a satisfying crunch.
7. **Bake:** Pour the batter into your prepared loaf pan and smooth the top with a spatula. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean or with just a few crumbs.
8. **Cool and Enjoy:** Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Slice it up and enjoy the rich flavors of chocolate, bananas, and nuts!