











# Banana Bread

Yield: 1 loaf

-  7 Tablespoons (97g) unsalted butter
-  1½ cups (270g) granulated sugar
-  2½ (270g) medium bananas, overripe
-  ¾ cup (155g) sour cream
-  2 (100g) eggs
-  1½ teaspoons (8g) vanilla extract
-  1¾ cups (245g) all purpose flour
- soda* 1 teaspoon (5g) baking soda
- salt* ½ teaspoon (3.5g) kosher salt
-  ¾ cup (105g) chopped chocolate

## **METHOD:**

Make sure that all ingredients are room temperature.  
Preheat the oven to 350°F.  
Smash the bananas.  
Cream butter and sugar until smooth.  
Add sour cream.  
Add eggs and vanilla.  
Add bananas.  
Add dry ingredients and mix until combined.  
Fold in chopped chocolate.  
Line a loaf pan with parchment paper (optional) or spray with non-stick pan spray.  
Fill the loaf pan about 2/3 full.  
Bake about 45 minutes, until inserted skewer comes out clean.