

# Banana Bread with Chocolate and Bourbon

*This banana bread is delicious...moist and loaded with semi dark chocolate and a hint of bourbon. Great warm and each bite come with chocolate and toasted walnut.*



This is a very simple recipe for banana bread packed with chocolate chips and spiked with bourbon. The recipe is based from here. I halved the recipe and baked in 2 mini loaf pans.

***Ingredient:***

- 1 cups all-purpose flour

- $\frac{1}{2}$  tablespoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup unsalted butter, softened
- $\frac{1}{2}$  cup granulated sugar
- 1 large egg
- 1  $\frac{1}{2}$  cups mashed ripe bananas
- $\frac{1}{2}$  teaspoon fresh lemon juice
- 3 tablespoons bourbon
- $\frac{1}{2}$  cup coarsely chopped walnuts
- $\frac{1}{2}$  cup semisweet chocolate chips





***Direction:***

Preheat the oven to 350°F and place a rack in the center of the oven. Butter and flour 2 mini loaf pans. Make sure to remove excess of flour.

In a bowl, sift together the flour, baking powder, and salt.

In a medium bowl beat the butter and sugar until light and fluffy, add the egg and beat for approximately one minute. Stop the mixer and scrape down the sides of the bowl. Add the

bananas, lemon juice, and bourbon, beat until well incorporated. The mixture may look curdled. Turn the mixer to low, add the flour mixture all at once, and beat until almost completely incorporated.

Add the walnuts and chocolate, and stir by hand with a spatula or wooden spoon just until incorporated. Spoon the mixture into the prepared loaf pan.

Bake for 45 minutes to 1 hour, until a skewer inserted in the center of the loaf comes out clean.

Let the loaf cool slightly in the pan, invert it on a wire rack and let it cool completely before slicing.





I hope you enjoy this simple and easy recipe for banana bread. You might want to take a look at Banana Foster with Vanilla Ice Cream recipe.

***Thank you for visiting Color Your Recipes...have a colorful week!***