

BANANA COCONUT LOAF

Pretty as a picture with flavor to match.

Eggs	2	2
Granulated sugar	1 cup	250 mL
Butter or margarine, melted	½ cup	125 mL
Mashed ripe bananas (3 medium)	1 cup	250 mL
Almond flavoring	½ tsp.	2 mL
All purpose flour	1½ cups	375 mL
Medium grind coconut	½ cup	125 mL
Baking powder	1½ tsp.	10 mL
Baking soda	½ tsp.	5 mL
Salt	½ tsp.	2 mL
Chopped walnuts	½ cup	125 mL

Break eggs in mixing bowl. Beat until light and frothy. Add sugar and melted butter. Beat well. Stir in mashed banana and flavoring.

In another bowl, measure in remaining ingredients. Stir until well mixed. Pour over batter. Stir just to combine. Spoon into greased loaf pan 9 × 5 × 3 inches (23 × 12 × 7 cm). Bake for 1 hour in 350°F (180°C) oven until toothpick inserted in center comes out clean. Let stand for 10 minutes. Remove from pan. Cool. Wrap. Yield: 1 loaf.

Double Chocolate Banana Bread

Recipe adapted from [Smitten Kitchen](#)

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ingredients:

3 medium large ripe bananas
1/2 cup unsalted butter, melted
3/4 cup brown sugar
1 large egg
1 tsp vanilla extract
1 tsp baking soda
1/4 tsp salt
1 cup all purpose flour
1/2 cup cocoa powder (I used Hershey's Special Dark)
1 cup (6 oz) semisweet or bittersweet chocolate chunks or chips
1/2 cup mini chocolate chips

directions:

Preheat the oven to 350 degrees and grease a 9x5" loaf pan with nonstick baking spray.

Mash bananas in a large bowl. Whisk in melted butter, then brown sugar, egg, and vanilla extract. Set a sifter or fine mesh strainer over the bowl and sift in the baking soda, salt, flour, and cocoa powder. Stir mixture with a wooden spoon until just incorporated. Then gently stir in the 1 cup of chocolate chunks or chips.

Transfer batter into prepared pan, sprinkle with mini chocolate chips, and bake 55 to 65 minutes, or until a cake tester comes out clean. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Keep bread wrapped tightly at room temperature for up to 4 days, or serve immediately.