

Homemade Chocolate Chip Banana Bread

Perfect chocolate chip banana bread made with overripe bananas and melty chocolate chips. Moist, sweet, and easy to make at home.

15 min

PREP

1h

COOK

1h 15min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 banana
- 2 cup flour
- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 cup buttermilk
- 3 egg
- 1 cup chocolate chips
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat your oven to 175°C (350°F). Grease a 9x5-inch loaf pan with butter or cooking spray, then line with parchment paper, leaving some overhang for easy removal.
- 2 Mash 3 ripe bananas**

Mash 3 ripe bananas in a large mixing bowl using a fork or potato masher until mostly smooth with some small chunks remaining.
- 3 Mix wet ingredients**

Add 1 cup melted butter and 1 cup granulated sugar to the mashed bananas. Mix with a wooden spoon or electric mixer until well combined.
- 4 Beat in 3 eggs**

Beat in 3 eggs one at a time, mixing well after each addition until the mixture is smooth and creamy.

- 5 Stir in 1 teaspoon vanilla extract and 1 cup buttermilk until the mixture is smooth and well combined.
- 6 **Combine dry ingredients**
In a separate bowl, whisk together 2 cups all-purpose flour, 1 teaspoon baking soda, and 1 teaspoon salt until evenly mixed.
- 7 Add the flour mixture to the wet ingredients and fold together gently with a spatula just until combined - don't overmix as this will make the bread tough. The batter should still look slightly lumpy.
- 8 Fold in 1 cup chocolate chips, distributing them evenly throughout the batter with gentle stirring motions.
- 9 **Bake**
Pour the batter into your prepared loaf pan and smooth the top with a spatula. Bake for 60-65 minutes, or until a toothpick inserted into the center comes out with just a few moist crumbs clinging to it.
- 10 Cool the bread in the pan for 10 minutes, then use the parchment paper overhang to lift it out onto a wire rack. Cool completely for at least 30 minutes before slicing.

Tips

Use bananas with heavily spotted or blackened peels for maximum sweetness and moisture. The riper the bananas, the better your bread will taste.

Toss chocolate chips in a light coating of flour before folding them into the batter to prevent them from sinking to the bottom during baking.

Don't overmix the batter – combine wet and dry ingredients just until incorporated. A slightly lumpy batter ensures tender, moist bread.

Test for doneness with a toothpick inserted in the center. It should come out with a few moist crumbs, not completely clean or with wet batter.

Cool the bread in the pan for 10 minutes before removing to prevent breaking. The residual heat will continue cooking the bread slightly.

If the top browns too quickly, tent with aluminum foil during the last 15-20 minutes of baking to prevent over-browning.

Room temperature ingredients mix more easily and create a smoother batter. Take eggs and butter out 30 minutes before baking.

Line your loaf pan with parchment paper for easy removal and cleaner slices. Leave overhang for easy lifting.