

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Three Sugars Chippy Banana Bread

By Jared Blakeley

Ingredients

- 1 stick (1/2 cup) butter, softened
- 4 large ripe bananas, mashed
- 2 large eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1/2 cup brown sugar, packed
- 1/2 cup turbinado sugar
- 1/2 cup cane sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1 cup chocolate chips

Directions

1. Preheat oven to 350°F. Grease a 9 x 5-inch loaf pan or line it with parchment paper.
2. In a large bowl, cream the softened butter with the brown sugar, turbinado sugar, and cane sugar until well combined.
3. Add the mashed bananas, eggs, and vanilla. Mix until incorporated. It's fine if a few small pieces of banana remain.
4. In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon.
5. Gradually fold the dry ingredients into the banana mixture, stirring just until combined. Be careful not to overmix.
6. Fold in the chocolate chips, reserving a small handful for the top.
7. Pour the batter into the prepared loaf pan and smooth the surface. Sprinkle the reserved chocolate chips over the top. For a little extra crunch, add a light sprinkle of turbinado sugar.
8. Bake for 55–70 minutes, until the loaf is golden brown and a toothpick inserted into the center comes out clean or with just a few moist crumbs. Because this version uses four bananas, it may need a little extra baking time.
9. Cool in the pan for about 15 minutes, then remove and transfer to a wire rack. Allow it to cool before slicing—or serve slightly warm for melty chocolate chips.

Three Sugars Tip: The uglier the bananas, the better the bread. Bananas that are heavily spotted or nearly black will give you the deepest banana flavor and the moistest loaf.

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