



Banana Bread Brownies

## **Introduction**

Banana Bread Brownies combine the best of both worlds, offering a delightful, moist dessert

that holds the warmth of banana bread while delivering the rich flavors of brownies. This unique treat is perfect for those who cannot decide between the two classic baked goods. Each bite is a harmonious blend of sweetness, banana flavor, and fudgy texture, making it an irresistible choice for any occasion.

## Detailed Ingredients with measures

Bananas: 2 ripe bananas  
Butter: 1/2 cup unsalted butter, melted  
Sugar: 1 cup granulated sugar  
Brown Sugar: 1/2 cup packed brown sugar  
Eggs: 2 large eggs  
Vanilla Extract: 1 teaspoon pure vanilla extract  
All-Purpose Flour: 1 cup all-purpose flour  
Cocoa Powder: 1/3 cup unsweetened cocoa powder  
Baking Soda: 1/2 teaspoon baking soda  
Salt: 1/4 teaspoon salt  
Chocolate Chips: 1/2 cup semi-sweet chocolate chips

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25-30 minutes  
Total Time: 45-50 minutes  
Yield: 12 servings



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## **Detailed Directions and Instructions**

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