



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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