



# Banana Bread Brownies



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## 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

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) and prepare a baking pan by greasing it or lining it with parchment paper.

### Step 2: Prepare the Banana Mixture

In a large mixing bowl, mash 2 ripe bananas until smooth.

### Step 3: Combine Ingredients

Add sugar, melted butter, an egg, and vanilla extract to the mashed bananas. Mix until well combined.

### Step 4: Add Dry Ingredients

In a separate bowl, whisk together all-purpose flour, cocoa powder, baking soda, and salt. Gradually mix this dry mixture into the wet ingredients until just combined.

### Step 5: Incorporate Chocolate Chips

Fold in chocolate chips to the batter for added sweetness and richness.

See also Creamed Corn with Cream Cheese

### Step 6: Transfer to Baking Pan

Pour the batter into the prepared baking pan, spreading it evenly.

**Step 7: Bake the Brownies**

Place the pan in the preheated oven and bake for approximately 25-30 minutes, or until a toothpick inserted comes out clean.

**Step 8: Cool and Serve**

Once baked, remove from the oven and let the brownies cool in the pan for about 10 minutes before transferring to a wire rack to cool completely. Cut into squares and serve.

## Notes

**Storage Recommendations**

Store the banana bread brownies in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.

**Flavor Variations**

Feel free to add nuts or use different types of chocolate chips (like dark or white chocolate) for a unique twist.

**Substitutions**

You can replace the all-purpose flour with a gluten-free flour blend for a gluten-free version.

**Ripeness of Bananas**

Using very ripe bananas will yield a sweeter and more flavorful brownie.



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## Cook techniques

### **Mashing the Bananas**

Mashing bananas thoroughly ensures an even distribution throughout the brownie mix, which enhances the moisture and flavor of the final product.

### **Mixing Ingredients**

When combining wet and dry ingredients, mix just until combined. Overmixing can lead to denser brownies.

### **Baking at the Right Temperature**

Baking at the specified temperature is crucial for achieving the perfect texture. Too low may result in undercooked brownies, while too high can lead to a dry outcome.

### **Checking for Doneness**

To check if the brownies are done, insert a toothpick into the center. If it comes out with a few moist crumbs, they are ready to be taken out of the oven.

See also Italian Sub Salad

### **Cooling Properly**

Allow the brownies to cool completely in the pan before cutting. This helps them set and makes slicing easier.

## FAQ

**Can I use overripe bananas for this recipe?**

Yes, overripe bananas are ideal as they add natural sweetness and moisture to the brownies.

**Can I substitute ingredients?**

Yes, you can experiment with substitutes, such as using applesauce instead of butter or different types of flour.

**How should I store the brownies?**

Store the brownies in an airtight container at room temperature for up to a week or in the refrigerator for longer freshness.

**Can these brownies be frozen?**

Yes, these brownies freeze well. Wrap them tightly in plastic wrap and place them in an airtight container or freezer bag.

**Can I add nuts or chocolate chips?**

Absolutely! Adding nuts or chocolate chips can enhance the flavor and texture of the brownies.



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## Conclusion

With the delicious blend of banana bread and brownies, this recipe delivers a scrumptious treat that satisfies cravings for both flavors. The moist texture and rich taste ensure that every bite is a delightful experience. Whether enjoyed as a dessert or a snack, these banana bread brownies are sure to be a hit among friends and family.

## More recipes suggestions and combination

### **Chocolate Chip Banana Bread**

Combine the beloved flavors of chocolate chip cookies with classic banana bread for a sweet twist that everyone will love.

### **Peanut Butter Swirled Banana Brownies**

Add dollops of creamy peanut butter to your banana brownies for a rich, nutty flavor that elevates the dish.

### **Cinnamon Sugar Banana Muffins**

Transform the banana bread concept into muffins, sprinkled with a delightful cinnamon sugar topping for a breakfast treat.

See also [Banana Bread Cinnamon Rolls](#)

### **Banana Caramel Blondies**

Incorporate layers of caramel sauce into a banana blondie recipe for a decadent dessert that's hard to resist.

**Nutella-Stuffed Banana Bread**

Create a luscious surprise by adding Nutella into your banana bread for a sweet and gooey indulgence.

**Banana Oatmeal Cookies**

Combine oats and bananas to create healthy, chewy cookies that are perfect for a nutritious snack or breakfast on-the-go.

**Banana Cream Pie Bars**

Infuse the flavor of banana cream pie into bar form for an easy-to-serve dessert that's packed with creamy goodness.





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