



# **Chocolate Covered Banana Brownies**



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## Introduction

Get ready to indulge in the most decadent version of chocolate-covered bananas you'll ever try! These moist banana brownies are delicious on their own, but adding more bananas and a rich chocolate peanut butter ganache takes them to the next level.

### **Detailed Ingredients with measures**

For the Banana Brownies:

- $\frac{1}{2}$  cup unsalted butter, melted
- $\frac{1}{3}$  cup light brown sugar
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup mashed banana (about 1 medium-large banana)
- 1 cup all-purpose flour

For the Topping:

- 3-4 large bananas
- 12 oz. semi-sweet baking chocolate, finely chopped
- $\frac{1}{2}$  cup creamy peanut butter
- 1 cup heavy cream

## Prep Time

Prep time for this delightful treat is approximately 15 minutes.

## Cook Time, Total Time, Yield

Cook time is around 25 minutes. This recipe yields about 16 brownies.

Enjoy these rich and decadent Chocolate Covered Banana Brownies, a delicious combination of moist banana bread, bananas, and a smooth chocolate peanut butter topping!



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# Detailed Directions and Instructions

## 1. Preheat the Oven

Preheat your oven to 350°F (175°C). Line an 8 x 8-inch baking pan with parchment paper and lightly spray it with cooking spray. Set aside.

## 2. Make the Brownie Batter

In a large bowl, whisk together the melted butter, brown sugar, granulated sugar, and salt until well combined. Add in the egg and vanilla extract and whisk just to combine. Mix in the mashed banana until smooth, then gradually add the flour, whisking until fully incorporated. Pour the batter into the prepared pan and smooth the top evenly.

## 3. Bake the Brownies

Bake in the preheated oven for 25 minutes, or until the center has set and a toothpick inserted into the middle comes out clean. Let the brownies cool completely in the pan before adding the topping.

See also [Strawberry Shortcake Cheesecake Bars](#)

## 4. Prepare the Ganache

Place the chopped chocolate in a heatproof bowl. In a small saucepan, bring the heavy cream to a boil, then immediately pour it over the chopped chocolate. Let it sit for 1-2 minutes, then stir until the chocolate is fully melted and smooth. Stir in the creamy peanut butter until the mixture is velvety and combined.

## 5. Assemble the Brownies

Slice the bananas in half lengthwise and arrange them evenly over the cooled brownies. Pour the chocolate peanut butter ganache over the bananas, ensuring they are fully covered. Place the brownies in the fridge for 15 minutes to allow the ganache to firm up. Enjoy these rich and decadent Chocolate Covered Banana Brownies, a delicious combination of moist banana bread, bananas, and a smooth chocolate peanut butter topping!

## Notes

### Storage

These brownies can be stored in an airtight container in the refrigerator for up to 5 days.

### Serving Suggestions

Serve these brownies slightly warmed with a scoop of vanilla ice cream for an extra special treat.

### Chocolate Variations

Feel free to experiment with different types of chocolate, such as dark chocolate or even white chocolate, to customize the flavor to your liking.

### Peanut Butter Substitutes

If you prefer, you can use almond butter or sunflower seed butter as a substitute for peanut butter for a different flavor profile.

### **Banana Ripeness**

For the best flavor, use overripe bananas that are brown and spotty, as they will provide more sweetness and moisture to the brownies.



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# Cook Techniques

## Preheating the Oven

Preheating the oven to 350F (175C) ensures that your brownies bake evenly from the moment they are placed inside.

See also [Chicken Caesar Pasta Salad](#)

## Melting Butter

Melted butter helps to create a moist texture in the brownies. Make sure it is not too hot when mixed with other ingredients to avoid cooking the egg.

## Whisking Ingredients

Whisking together the sugars, butter, and salt creates a smooth and well-combined batter. Incorporate the egg and banana gradually to achieve a uniform mixture.

## Baking Brownies

Baking for the right amount of time is crucial. Check for doneness by inserting a toothpick; it should come out clean when the brownies are done.

## Cooling the Brownies

Allowing the brownies to cool completely in the pan helps them set properly before adding any toppings, ensuring a good texture and appearance.

### **Making Ganache**

The ganache is created by pouring boiling cream over chopped chocolate. Letting it sit allows the chocolate to soften, making it easy to stir into a smooth mixture.

### **Arranging Bananas**

Slice the bananas lengthwise for a prettier presentation and better coverage of the brownies before adding the ganache.

### **Chilling for Firmness**

Chilling the assembled brownies in the fridge for 15 minutes helps the ganache to firm up, making them easier to cut and serve.

## **FAQ**

### **Can I use different types of bananas?**

Yes, overripe bananas are perfect for this recipe as they will add more sweetness and moisture.

### **What can I substitute for butter?**

You can use unsweetened applesauce or coconut oil as a substitute for butter if you're looking for a dairy-free option.

### **Can I make these brownies gluten-free?**

Yes, you can substitute all-purpose flour with a gluten-free flour blend to make gluten-free brownies.

**How should I store the brownies?**

Store leftovers in an airtight container in the refrigerator for up to one week.

**Can I freeze the brownies?**

Yes, you can freeze the brownies. Wrap them tightly in plastic wrap and place them in a freezer-safe container. They can last up to three months.

See also Peanut Butter Blondies

**Is there a non-peanut butter alternative for the ganache?**

Sure! You can use almond butter or sunflower seed butter as an alternative to peanut butter for the ganache.



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## Conclusion

Get ready to experience a delightful fusion of flavors with these Chocolate Covered Banana Brownies. The combination of moist banana brownies topped with luscious bananas and a rich chocolate peanut butter ganache creates an irresistible dessert that is sure to impress anyone who tries it. Perfect for special occasions or just a sweet treat at home, these brownies are a celebration of chocolate and banana goodness!

### **Banana Nut Muffins**

Try making banana nut muffins by incorporating chopped walnuts or pecans into a classic banana muffin recipe. Top them with a light glaze for extra sweetness.

### **Chocolate Peanut Butter Banana Smoothie**

Blend frozen bananas with cocoa powder, peanut butter, and almond milk for a nutritious and delicious smoothie that can be enjoyed any time of the day.

### **Banana Split Parfait**

Layer sliced bananas, chocolate fudge sauce, whipped cream, and granola in a glass for a fun take on the classic banana split.

### **Chocolate Covered Banana Pops**

Dip banana slices in melted chocolate and freeze them on sticks for a delightful frozen treat perfect for warm weather.

### **Nutella Banana Crepes**

Spread Nutella on a thin crepe, add sliced bananas, and fold for a decadent breakfast or dessert that's simple to make.

### **Coconut Banana Bars**

Incorporate shredded coconut into your banana bar recipe for a tropical twist. Drizzle with chocolate for that extra layer of flavor.

### **Chocolate Chip Banana Bread**

Mix in chocolate chips with a banana bread batter for a delightful combination of flavors that makes for a perfect breakfast or snack.





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