

# Banana-Pecan Bread

## with Strawberries, Chocolate Morsels, and Peanut Butter Morsels

This delightful banana-pecan bread is packed with fresh strawberries, chocolate morsels, and peanut butter morsels, making it a decadent treat. The addition of Chocolate Truffle tea adds a rich, velvety flavor, while a strawberry tea glaze provides a sweet, fruity finish. Perfect for breakfast or dessert!

**PREP TIME:** 20 minutes

**TOTAL TIME:** 1 hour 25 minutes

**COOK TIME:** 60-65 minutes

2 C all-purpose flour

1 t baking soda

1/4 t salt

1/2 C unsalted butter, softened

3/4 C brown sugar

2 lg eggs, beaten

2 1/3 C mashed overripe bananas

1/2 C chopped pecans

1/2 C chopped strawberries

1/4 C chocolate morsels

1/4 C peanut butter morsels

1 t vanilla extract

1/2 C brewed Chocolate Truffle tea, cooled

**PREHEAT OVEN** to 350°F. Grease a 9x5 inch loaf pan.

**COMBINE DRY INGREDIENTS:** In a large bowl, whisk together flour, baking soda, and salt.

**CREAM BUTTER AND SUGAR:** In another bowl, cream together the butter and brown sugar until light and fluffy.

**ADD EGGS AND BANANAS:** Beat in the eggs one at a time, then stir in the mashed bananas, pecans, strawberries, chocolate morsels, peanut butter morsels, and vanilla extract.

**MIX IN DRY INGREDIENTS:** Gradually add the flour mixture to the banana mixture, stirring just until combined.

**ADD TEA:** Stir in the brewed and cooled Chocolate Truffle tea until well incorporated.

**BAKE:** Pour batter into the prepared loaf pan. Bake for 60-65 minutes, or until a toothpick inserted into the center comes out clean.

**COOL:** Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

## Strawberry Tea Glaze

1/4 C brewed Strawberry tea, cooled

1 t vanilla extract

1/4 C corn syrup

**PREPARE GLAZE:** In a small bowl, whisk together the brewed Strawberry tea, corn syrup, and vanilla extract until smooth.

**GLAZE BREAD:** Drizzle the glaze over the cooled banana-pecan bread before serving.