

Banana-Pecan Bread

with Peanut Butter, Chocolate Chips, and Mixed Berry Fruit Syrup

PREP TIME: 20 minutes

TOTAL TIME: 80-90 minutes

COOK TIME: 60-70 minutes

DRY INGREDIENTS:

2 C all-purpose flour

1 t baking soda

1/2 t salt

3 T Chocolate Chip Tea leaves, finely ground

WET INGREDIENTS:

4 ripe bananas, mashed

1/4 C creamy peanut butter

1/2 C unsalted butter, melted

1 C granulated sugar

2 lg eggs

1 t vanilla extract

ADD-INS:

1/2 C chocolate chips

1/4 C toasted, chopped pecans (or walnuts)

FRUIT SYRUP PUREE:

1 C strawberries, hulled and sliced

1 C blueberries

1 C blackberries (or raspberries)

1/4 C honey or maple syrup

1/4 C water

1/2 C Fruit Syrup Puree tea, steeped and strained

PREHEAT OVEN: Preheat your oven to 350°F. Grease a 9x5 inch loaf pan or line it with parchment paper.

PREPARE DRY INGREDIENTS: In a medium bowl, whisk together the flour, baking soda, salt, and finely ground Chocolate Chip Tea leaves.

MIX WET INGREDIENTS: In a large bowl, combine the mashed bananas, peanut butter, melted butter, and sugar. Mix until smooth. Add the eggs and vanilla extract and mix until well combined.

COMBINE INGREDIENTS: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the chocolate chips and toasted chopped pecans until evenly distributed.

BAKE: Pour the batter into the prepared loaf pan. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

PREPARE FRUIT SYRUP PUREE: In a small saucepan, combine the strawberries, blueberries, blackberries (or raspberries), honey or maple syrup, and water. Bring to a boil, then reduce heat and simmer for about 15 minutes, until the berries are soft, and the mixture has thickened. Remove from heat and let cool slightly. Stir in the steeped and strained Fruit Syrup Puree tea. Blend the mixture until smooth.

SERVE: Slice the quick bread and drizzle with the fruit syrup puree. Enjoy!