



CHOCOLATE PEANUT BUTTER BANANA BREAD

by Chef Queen Precious-Jewel

** PREP TIME: 20MIN ** COOK TIME: 60MIN **

Supplies

- 2 large mixing bowls & 2 small bowls
 - 1 whisk & Measuring cups
 - 1 fork for mashing & 2 spoons
 - 9" Bread pan/ Loaf Pan
- (spray with nonstick spray for easy release after baking)

Dark Chocolate Sauce

- 2 tbsp (30ml) unsweetened cocoa powder
- 2 tbsp (30ml) powdered sugar
- 3 tbsp (45ml) Bertolli Light Tasting Olive Oil (may substitute canola oil)

Instructions:

In a small bowl combine cocoa powder and powdered sugar. Add oil in a little at a time to make syrup. The mixture will be clumpy but keep adding oil until it is smooth (a pudding consistency) Set aside

Directions

1. Preheat oven to 325F and grease a 9×5" loaf pan.
2. In a large bowl, whisk together the flour, sugar, baking soda, cinnamon, nutmeg and salt.
3. In another bowl, mash the bananas (some lumps are fine), mix in the oil, and vanilla.
4. Add the wet to the dry ingredients and mix until just combined. Fold in chocolate peanut butter cups
5. Pour the batter into the prepared loaf pan.
7. Spoon chocolate sauce and peanut butter on top of the batter and swirl throughout the batter
6. Bake for about 60 minutes or until a toothpick inserted into the center comes out clean.

Ingredients

- 1 ¾ (220g) cups all-purpose flour
- 1 cup (200g) granulated sugar
- 1 tsp (5ml) baking soda
- ½ tsp (2.5ml) salt
- ½ tsp (2.5ml) nutmeg
- ½ tsp (2.5ml) cinnamon
- 4 medium overripe mashed bananas
- ½ cup (125ml) Bertolli Light Tasting Olive Oil
(may substitute canola oil)
- 1 tsp (5ml) McCormick pure vanilla
- ¼ cup (50g) room temperature chunky peanut butter
- 1 tbsp (15ml) sugar (sprinkle on top before you place bread in the oven)