

Fudgy Chocolate Banana Bread

Ingredients

- 125g plain flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 40g Dutch-processed cocoa powder
- 100g caster sugar
- 100g light brown sugar
- 350g banana, well mashed (approximately 3 very overripe bananas)
- 120g full fat plain Greek yoghurt, at room temperature
- 2 large room temperature eggs, lightly beaten (approx. 100g cracked weight)
- 45g unsalted butter, melted and cooled to room temperature
- 40g vegetable oil
- 1 teaspoon vanilla extract
- 170 grams dark chocolate chips or roughly chopped eating chocolate



For the chocolate ganache topping (optional):

- 50g dark chocolate
- 25g cream

Method

1. Preheat the oven to 175°C conventional oven, or 155°C fan forced.
2. Line a 22cm x 12cm x 7cm rectangle baking tin, with baking paper, leaving an overhang to help remove it from the tin once baked.
3. In a large bowl, whisk together the flour, baking powder, cocoa powder, sugars, baking soda and salt, then stir through half the chocolate.
4. In a separate bowl, add the other half of the chocolate and dust very lightly with flour then set aside. (Dusting and layering the chocolate helps to stop it from sinking to the bottom as it bakes.)

5. In a medium bowl, whisk together the mashed bananas, yoghurt, eggs, butter, oil, and vanilla. Gently fold the wet ingredients into the dry ingredients until just barely combined being careful not to overmix.
6. Pour a quarter of the batter into the prepared tin then scatter over a third of the dusted chocolate. Repeat this step until all of the batter and chocolate are in the tin. Smooth over the top.
7. Bake for 50 – 60 minutes, or until slightly domed and a skewer inserted comes out clean.
8. Allow to sit in the tin for 10 minutes before transferring to a cooling rack to finish cooling completely.

To make the chocolate topping.

1. Place the chocolate in a small bowl.
2. Add the cream to a small saucepan and bring to a simmer removing it from the heat just before it's about to boil.
3. Pour the cream over the chocolate and poke any protruding pieces under the cream. Leave for 3 minutes then stir until the chocolate and cream are thoroughly combined and smooth.
4. If the mixture has cooled and the chocolate hasn't completely melted, heat the bowl in the microwave for 10 seconds and stir again. Repeat if necessary.
5. Leave the ganache to rest at room temperature until it's a thick but pourable consistency, then drizzle over the top of the cooled banana and chocolate bread. Allow the topping set before serving.

Store in a sealed container at room temperature for 3 days or in the fridge for 5 days.

Can be frozen for up to 2 months. Defrost in fridge overnight then bring to room temperature to serve.