

Raspberry Banana Chocolate Chip Bread

Yield 1 loaf

½ cup unsalted butter (softened)

¾ packed brown sugar

2 large eggs, at room temperature

1/3 cup plain Greek yogurt or sour cream

2 cups mashed bananas

1 teaspoon pure vanilla extract

2 cups all purpose flour

1 teaspoon baking soda

¼ teaspoon salt

½ teaspoon ground cinnamon

¾ cup chocolate chips

1 cup raspberries tossed in 1 tablespoon all purpose flour to prevent sinking

1. Adjust the oven rack to the lower third position and preheat the oven to 350F. Lightly spray a 9x5 loaf pan with nonstick spray. Set aside.

2. Using a handheld mixer, cream together the butter and brown sugar on medium speed, about 3 minutes. Add the eggs one at a time, beating well after each addition. Beat in the yogurt, mashed bananas, and vanilla on medium speed for 1 minute. Set aside.
3. In a large bowl, toss the flour, baking soda, salt, and cinnamon together until combined. Using a large spoon or rubber spatula, slowly mix the dry ingredients into the wet ingredients. Slowly stir everything together until no more flour pockets remain. Do not overmix. Gently fold in the raspberries and chocolate chips.
4. Spoon the batter into the prepared baking pan. Sprinkle with a few extra chocolate chips if desired. Bake for 60-65 minutes. A toothpick inserted into the center of the loaf will come out clean when the bread is done. Remove from the oven, and allow the bread to cool completely in the pan before slicing.