



Chocoholic's Swirly Banana Bread

Makes One Loaf

Ingredients:

- 3 large very ripe bananas (about 1 ½ c puree)
- ½ cup (115 grams) salted butter, cut into ⅛'s and melt in microwave for sixty seconds, stirring halfway through until it is melted
- 115 grams dark brown sugar (a little over ½ cup)
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 teaspoon baking soda
- 1 cup (130 grams) plus ¼ cup (35 grams) all-purpose flour, keep them separate
- ½ teaspoon ground cinnamon
- Additional all-purpose flour 1/4 cup (35 grams)
- ¼ cup (about 20 grams) dark cocoa powder (I use Scharfenberger but any kind should work) sifted if lumpy (which mine always is)
- ¾ cup (130 grams) dark (bittersweet) chocolate chunks (again, I use Scharfenberger) chopped a bit more so it is more like chocolate chip size. No need to get carried away here.

Instructions

Preheat oven to 350°F and put the baking rack in the center. Coat a 9×5-inch loaf pan with nonstick baking spray and set aside.

In a large glass bowl, melt the butter in the microwave. Mash the bananas right into it until mostly smooth. Whisk in brown sugar, egg and vanilla until thoroughly combined. Add one cup flour mixed with soda, stirring just until it disappears.

Pour about half of batter into a second bowl (you can guesstimate, it's fine. This isn't rocket science). Into one bowl, stir the remaining ¼ cup of flour and ground cinnamon. Into the other bowl, stir in the cocoa powder and chocolate chips.

Dollop batters in large alternating spoonfuls into the bottom of prepared loaf pan. Attempt to "checkerboard" the rest in, roughly meaning that you'll drop a chocolate batter dollop on top of a chocolate-free one and vice-versa until both batters are used up. Use a butter knife or small offset spatula to make a few figure-8s through the batters, marbling them together — but just a little, say, 2 to 3 figure-8s. Any more and the swirls may not look distinct when you cut the cake.

Bake 50 to 60 minutes (mine took 50 minutes, but the original recipe said 55-65 minutes so I guess it depends on your oven), until a tester or toothpick inserted into the center of the cake comes out batter-free. (A melted chocolate chip smear is expected, however.) Cool in pan for ten minutes, then gently shake the pan to loosen the perimeter and invert the bread out onto a cooling rack. Cool with the bottom side down on the cooling rack.

Serve warm or at room temperature.

Cook's notes: The banana bread will keep, wrapped in foil, for up to 4 days at room temperature. I wrapped mine well and froze it -- where I imagine it will be defrosted and taste terrific after the next month or two, not that I won't dig in before that time.