My Global Kitchens

Banana Bread with Dark Chocolate and Coconut

Makes One Loaf (can be easily doubled for 2 loaves of bread)

Ingredients

- ½ cup + 1 Tbsp granulated sugar
- ½ stick soft butter
- 1 egg
- ¾ cup mashed ripe bananas (one very large banana or enough to equal close to ¾ cup
- ¼ cup buttermilk or kefir, room temperature
- ½ tsp. pure vanilla extract
- 1 ¼ cup all purpose flour
- 1 tsp. baking powder
- ¼ tsp. Sea salt
- ⅛ tsp. baking soda
- ½ cup chopped bittersweet chocolate (I started with Guittard dar chips but cut them smaller)
- ⅓ cup shredded unsweetened coconut

Instructions

Preheat the oven to 350, put the rack in the middle and grease the bottom only of a 9 x 5 loaf pan.

Cream sugar with butter for three minutes or until well combined. Add in egg. Add banana, Kefir or buttermilk and vanilla. Stir in flour, baking powder, salt, and soda until just combined. Add flaked coconut and chocolate chips.

Pour into the prepared loaf pan (I use my Pam substitute) and even out the top. Bake mid oven for 45 minutes until top and edges are browned and the center is cooked when tested with a toothpick

Cool for five minutes in the bread pan. Jiggle to loosen the sides and remove the bread from the pan, cool it on a wire rack. Leftover bread can be tightly sealed and kept at room temperature for a couple of days. I even froze a half loaf for a month because I got into a baking frenzy for a while this spring.