



banana bread with peanut butter frosting & bark

This bread is BANANAS, B-A-N-A-N-A-S! No seriously, Lisa nailed this recipe. She took the classic Banana Bread and transformed it into a decadent dessert by topping it with Peanut Butter Frosting & Bark.

SERVES: 10-12



julie albert & lisa gnat

ingredients

Chocolate Chunk Banana Bread

- 1 cup sugar
- 1/2 cup butter, softened
- 2 large eggs
- 1 1/2 cups ripe bananas (3-4), mashed
- 1/2 cup sour cream
- 1 tsp vanilla extract
- 2 1/2 cups flour
- 1 tsp baking soda
- 1/4 tsp kosher salt
- 1 1/2 cups chopped semi-sweet or milk chocolate

Peanut Butter Frosting

- 1 cup smooth peanut butter
- 1 cup butter, softened
- 2 tbsp cream
- 2 tsp vanilla extract
- 4 cups icing sugar

Peanut Butter Bark

- 2 cups semi-sweet chocolate chips
- 1 cup peanut butter chips
- 1 cup mini Reese's Peanut Butter Cups
- 1/4 cup Reese's Pieces

directions

Chocolate Chunk Banana Bread

1. Preheat oven to 350°F. Coat a 9x5-inch loaf pan with non-stick cooking spray.
2. Using an electric mixer, cream together sugar and butter on medium speed until well blended, about 1 minute. Add the eggs, one at a time, beating well after each addition. Add mashed bananas, sour cream and vanilla. Beat on low speed until blended, about 30 seconds. With a wooden spoon, stir in flour, baking soda, salt and chocolate chunks just until moistened and the flour has disappeared. Spoon batter into prepared pan.
3. Bake 70 minutes, until lightly browned on top and cooked through. Cool 10 minutes in the pan before removing to cool on a wire rack.

Peanut Butter Frosting

1. For the frosting, using an electric mixer, cream peanut butter and butter on medium speed until combined. On low speed, add cream, vanilla and icing sugar. Raise speed to medium and beat until icing sugar is incorporated.

Peanut Butter Bark

1. Place semi-sweet chocolate chips in a medium bowl. Microwave for 30 seconds and stir. Continue to microwave in 20 second intervals, stirring after each interval, until smooth.
2. Meanwhile, place peanut butter chips in a small bowl. Microwave for 30 seconds and stir. Continue to microwave in 20 second intervals, stirring after each interval, until smooth. Tip: If the peanut butter is too thick, add 1-2 vegetable oil to thin it out.
3. Pour melted semi-sweet chocolate on baking sheet lined with wax paper. Drop lines of melted peanut butter and run a toothpick through it to make swirls. Top with mini Peanut Butter Cups and Reese's Pieces. Place in freezer for 1-2 hours. When ready to serve, break into pieces and enjoy.

