

Nutella Banana Bread

Makes 2 Loaves:

Ingredients

4 ripe bananas, mashed (2 cups)
1 1/2 cups all purpose flour
1 1/2 cups white whole wheat flour
2 teaspoons baking soda
1 1/2 teaspoon kosher salt
3/4 cup unsalted butter (1 1/2 sticks) at room temperature, plus more for pans
1 cup packed dark brown sugar
2 large eggs
2 teaspoons vanilla
3/4 cup buttermilk
3/4 cup Nutella

Preparation

Preheat oven to 350 degrees.

Butter two 9 x 5 inch loaf pans, line with parchment paper and butter parchment; set aside.

Using a potato masher, mash bananas, leaving them slightly chunky.

In a medium bowl, whisk together dry ingredients: flours, baking soda and kosher salt.

In the bowl of a stand mixer fitted with a paddle, cream together butter and brown sugar.

Add eggs one at a time until incorporated, then add vanilla.

Add half the flour mixture to creamed butter, mixing on low until just incorporated.

Blend in buttermilk, then rest of dry ingredients.

Fold mashed banana into the batter until just mixed through.

Soften the Nutella by heating it in a microwave for 20 seconds.

Drizzle about half the Nutella over the batter and gently swirl it through.

Carefully divide batter into loaf pans.

Pour remaining Nutella on top of batter in each pan and gently swirl it into top, using an icing knife.

Place pans in the oven and bake for 45 minutes, or until a tester comes out clean.

Allow loaves to cool in their pans on a rack for at least 10 minutes.

passioneats | 4.02.14

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