



# GoCleanCo's Favorite Banana Bread

Adapted from [Simply Recipes](#)

## Ingredients

- 3 ripe bananas (mashed but still a bit chunky)
- ⅓ cup melted butter (salted or unsalted)
- ½ teaspoon baking soda
- Pinch of salt
- ½ cup sugar total (Sarah does ¼ cup brown sugar + ¼ cup white sugar)
- 1 egg
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 1 cup large semisweet chocolate chips
- A handful of small semisweet chocolate chips (optional but highly recommended)
- ½ cup chopped walnuts (optional)

## Directions

1. **Preheat oven** to 350°F while you mix.
2. **Mash** the bananas in a bowl. Leave some lumps for texture.
3. **Add** melted butter, baking soda, salt, sugars, egg, and vanilla. Stir to combine.
4. **Mix in** the flour until just combined. Don't overmix.
5. **Fold in** chocolate chips and nuts.
6. **Pour** the batter into a greased 8x4-inch loaf pan.
7. **Top** with extra chocolate chips or nuts if you're feeling fancy.
8. **Bake** for 55–65 minutes. Start checking at 55. A toothpick should come out clean (or with a few crumbs).
9. **Cool** before cutting if you can wait. It's soft, gooey, and smells amazing.

