

Zucchini Bread Recipes

Sweet Banana Bread Blondies Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 3 very ripe bananas, mashed
- [ ] ½ cup unsalted butter, melted
- [ ] ¾ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment paper.



2. In a large bowl, whisk together the melted butter, brown sugar, and granulated sugar until glossy; then stir in the eggs, vanilla, and lemon juice.



3. Fold in the mashed bananas, followed by the flour, baking soda, and salt; mix just until incorporated.



4. Gently fold in the chocolate chips, then spread the batter evenly in the prepared pan.



5 Bake for 20-25 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs.



6 Allow the blondies to cool in the pan for 10 minutes, then lift out using the parchment and slice into squares.



Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a chewier texture, add an extra tablespoon of melted butter.
- For extra banana flavor, sprinkle a few banana slices on top before baking.
- A pinch of cinnamon in the batter adds warm spice without overpowering.