Treasure Barrel

Banana Bread Brownies – Moist Sweet Twist

Banana Bread Brownies combine rich chocolate with sweet banana for a tender, chewy bite.

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

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract

Dry Mix

- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 cup all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon salt

Add-ins

- [ ] 1/2 cup semi-sweet chocolate chips
- [ ] 1 tablespoon lemon zest
- [ ] 2 teaspoons maple syrup

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment; this helps the brownies release easily.
2. In a large bowl, mash the bananas until completely smooth, then stir in melted butter, brown sugar, eggs, and vanilla; the mixture should smell sweet and buttery.
3. Sift together cocoa powder, flour, baking powder, and salt; gently fold the dry ingredients into the wet, being careful not to over-mix.
4. Add chocolate chips, lemon zest, and maple syrup; give a quick stir, then pour the batter into the prepared pan, spreading evenly.
5. Bake for 22-25 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs; the top should look set and slightly cracked.
6. Allow the brownies to cool in the pan for 10 minutes, then lift them out using the parchment and cut into squares; drizzle melted dark chocolate if desired.

Nutrition per serving

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

Tips & notes

- Check the brownies at 20 minutes; ovens vary, and you don’t want a dry crumb.
- For an extra banana punch, swirl a spoonful of banana puree into the batter before baking.
- If you prefer a denser texture, reduce the flour by 1/4 cup.