



Chocolate Chunk Turtle Banana Bread

Buttery, rich, soft, melt-in-your-mouth Best-Ever Banana Bread filled with toasted pecan pieces and melty chocolate chunks, and drizzled with a sticky caramel.

Ingredients:

1 cup ripe bananas (about 2 medium bananas), mashed
1/2 cup applesauce
1 whole egg
1 egg white
1 teaspoon vanilla

1 1/2 cups all-purpose flour
1 cup sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
2/3 cup vegetable oil
3/4 cup semi-sweet chocolate chunks (or semi-sweet chocolate chips)
1/2 cup pecan pieces
Caramel topping

Directions:

Preheat the oven to 350F degrees. Lightly spray a 9×5 loaf pan with nonstick spray. Set aside. Make the bread: In a medium bowl, mash bananas. Whisk in applesauce, egg, egg white, and vanilla. Set aside.

In a large bowl, toss the flour, sugar, baking soda, salt, and cinnamon together until combined. Using a large spoon or rubber spatula, slowly mix the wet ingredients into the dry ingredients. Slowly stir in oil until everything is evenly mixed together and no more flour pockets remain. Do not overmix. Fold in the pecans and chocolate chunks.

Spoon the batter into the prepared baking pan and bake for 60-65 minutes, loosely cover/tent the bread with aluminum foil after 30 minutes. This will prevent the top and sides from getting too brown. The bread is done when a toothpick inserted in the center of the loaf will come out clean when the bread is done. Remove from the oven and allow the bread to cool completely in the pan on a wire rack. Remove from pan and drizzle with caramel. Slice and serve.