



Walnut–Chocolate Chip Banana Bread

- 3 very ripe bananas, peeled
- 2 cups (10 oz./315 g) all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. fine sea salt
- 6 Tbs. (3 oz./90 g) unsalted butter, at room temperature
- 3/4 cup (6 oz./185 g) sugar
- 2 eggs, beaten
- 1/2 cup (4 oz./125 g) sour cream, at room temperature
- 1 cup (6 oz./185 g) semisweet chocolate chips
- 1 cup (4 oz./125 g) coarsely chopped walnuts, toasted

Preheat an oven to 350°F (180°C). Lightly butter a 9-by-5-inch (23-by-13-cm) loaf pan. Line the bottom and long sides of the pan with parchment paper. Butter the top of the parchment. Dust the pan with flour, tapping out the excess.

Using a fork, mash the bananas in a bowl; you should have about 1 cup (8 oz./250 g). In another bowl, sift together the flour, baking soda, and salt.

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In a third bowl, using a handheld mixer on high speed, beat together the butter and sugar until light in color and texture, about 3 minutes. Gradually beat in the eggs and then the mashed bananas. Reduce the

speed to low and add the flour mixture in 3 additions alternately with the sour cream in 2 additions, beginning and ending with the flour mixture and stopping to scrape down the bowl as needed, beating until smooth. Fold in the chocolate chips and half of the walnuts. Pour the batter into the prepared pan and smooth the top. Sprinkle the remaining walnuts on top.

Bake until a toothpick inserted in the center comes out clean, about 1 hour. Transfer to a wire rack and let cool in the pan for 5 minutes. Turn out onto the rack and remove the paper. Invert again, and let cool completely. Cut into slices and serve warm or at room temperature. Makes 1 loaf.

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