

# Best Banana Bread Ever

*Prep time: 10 minutes*

*Total time: 70 – 80 minutes*

*Bake time: 60 - 70 minutes*

*Serves: 10 or more*

## Ingredients

- 1 cup very ripe bananas (2-4 bananas, depending on size)
- ½ cup Hansen's Dairy Butter (softened)\*
- 2/3 cup brown sugar
- ½ cup Country View Farmstead Vanilla Yogurt\*
- 1 teaspoon baking soda
- 1 large egg-room temperature\*
- 1 ½ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1-2 teaspoons cinnamon-optional
- ½ cup chocolate chips-optional

\*Denotes items that can be purchased at Hansen's Dairy Stores

## Directions

- Preheat oven to 350F.
- Crumple a piece of parchment paper, smooth flat & then line a 5x9 or 4x8 bread loaf pan.
- In a 3 quart or larger mixing bowl, mash bananas with fork or electric mixer.
- Mix in brown sugar & butter until well combined.
- Mix in baking soda & until well combined.
- Mix in yogurt & egg until well combined.
- Add in flour, baking powder and salt (and cinnamon if desired) and mix by hand until just combined. Don't overmix.
- Fold in chocolate chips if desired.
- Pour into parchment-lined loaf pan, smoothing out the top.
- Bake at 350F for 55-60 minutes or until toothpick comes out clean.
- When done, remove from oven and allow to cool.
- Lift loaf out of pan by holding onto sides of the parchment paper.
- Top with more Hansen's Dairy Butter & Enjoy!

Recipe by Julie at [www.JulieGrunklee.com](http://www.JulieGrunklee.com)