



Home > Recipes > Chocolate-Banana Bread



Rating (70)

Chocolate-Banana Bread

Bake banana bread with a grain boost and a chocolate...



Comment



Print



Don't forget to sign up for an extra personalized Life Made Delicious experience! >

New Feature!

Now you can buy our products online.

Tweet

Share This:

36

Like

g+1



Preparation Time

15 min



Total Time

3 hr 45 min



Recipe Makes

Look for

Ingredients

Bread

- 2 cups (500 mL) Banana Nut Cheerios® cereal
- 3/4 cup (175 mL) granulated sugar
- 1/4 cup (50 mL) canola or vegetable oil
- 3/4 cup (175 mL) buttermilk
- 2 tsp (10 mL) vanilla
- 1 egg
- 1 cup (250 mL) mashed very ripe banana (2 medium)
- 1 cup (250 mL) all-purpose flour
- 1 cup (250 mL) whole wheat flour
- 1/4 cup (50 mL) cocoa
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/3 cup (75 mL) miniature semisweet chocolate chips
- Topping
- 1/2 cup (125 mL) Banana Nut Cheerios® cereal

Instructions

- STEP 1
- Heat oven to 350°F. Spray bottom only of 9x5-inch loaf pan with nonstick cooking spray. Place 2 cups cereal in resealable food-storage plastic bag or between sheets of waxed paper; crush with rolling pin to make 3/4 cup. Set aside.
- STEP 2
- In large bowl, beat sugar and oil with electric mixer on low speed until well mixed. Beat in buttermilk, vanilla and egg just until blended; beat in bananas. Stir in flour, cocoa, baking soda and salt until well mixed. Stir in 3/4 cup crushed cereal and chocolate chips. Spoon into pan; spread evenly.
- STEP 3
- Place 1/2 cup cereal in resealable food-storage plastic bag or between sheets of waxed paper; coarsely crush with rolling pin. Sprinkle over batter in pan; press lightly.
- STEP 4
- Bake 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 2 hours.

👉 Success : Mini chips are used in this recipe because the larger ones can sink to the bottom.

Products you'll need:



Banana Nut Cheerios®

Try Banana Nut Cheerios® with real banana goodness baked right in!

Nutrition Information

1 Slice			
Calories	Calories From Fat	Total Fat	Trans Fat
200	60	6g	0g
Saturated Fat	Total Carbs	Sugars	Dietary Fiber
1 1/2g	33g	15g	1g
Protein	Cholesterol	Sodium	
3g	15mg	170mg	

Related Recipes



Hot Chocolate Pancakes



Lemon-Poppyseed Cake



Tropical Un-Coffee Cake