

Sourdough Banana Bread

Ingredients:

- 1 block (8 oz; 226 g) cream cheese, softened (or coconut cream)
- 1 cup sugar (240 g)
- ½ stick (¼ cup) butter, softened (57 g)
- ½ cup sourdough discard (100-113 g)
- 3 ripe, mashed bananas (I use bananas that are medium to large in size)
- 2 whole, large eggs (100 g)
- 2 ½ cups flour (320 g)
- 1 ½ tsp baking powder (7 g)
- ½ tsp baking soda (3 g)
- ¼ tsp salt
- ½ cup chocolate chips
- ½ cup walnut (or pecan) pieces

Directions:

- 1) Preheat oven to 350 F.
- 2) Grease a bundt pan and set aside. (You could also make this into muffins or mini loaves. See notes for baking modifications.)
- 3) To a large bowl, add cream cheese, sugar, and butter. Mix until smooth.
- 4) To the same bowl, add sourdough discard, mashed bananas, and eggs. Mix, again, until everything is incorporated. Set aside.
- 5) In a smaller bowl, add flour, baking powder, baking soda, and salt. Mix well.
- 6) Add the dry ingredients into the wet ingredients. Stir until *almost* completely incorporated.
- 7) Work in chocolate chips and nuts. Mix until everything is just incorporated.
- 8) Add all the batter to your bundt pan. Smooth the top out nicely, so that everything bakes evenly.
- 9) Bake in preheated oven for 60-70 minutes, or until a toothpick inserted comes out clean.
- 10) Cool 5-10 minutes in the pan, then turn out onto a wire rack to cool completely.
- 11) Enjoy!

Notes:

- You can use all chocolate chips or all nuts if you prefer.
- If using coconut cream, be sure you are just using the cream and not any coconut milk/water/oil that may have come in your can. Your batter will be slightly wetter than if using cream cheese, but it will still bake up perfectly.
- **For muffins:** Bake at 350 F for 25-30 minutes, or until a toothpick inserted comes out clean. Makes about 24 muffins.
- **For mini loaves:** Bake at 350 F for 40-50 minutes, or until a toothpick inserted comes out clean. Makes four mini loaves.