

Peanut Butter Chocolate Chip Sourdough Banana Bread

Ingredients:

- 1 block (8 oz; 226 g) cream cheese, softened
- $\frac{2}{3}$ cup sugar (160 g)
- 2 tbsp butter, softened (28 g)
- 1 cup peanut butter, no sugar added (about 250 g)
- 3 ripe, mashed bananas (about 1 cup or 250 g)
- $\frac{1}{2}$ cup sourdough discard (100-113 g)
- 2 whole, large eggs (about 50 g each)
- 1 $\frac{1}{2}$ cups all-purpose flour (180 g)
- 1 $\frac{1}{2}$ tsp baking powder (7 g)
- $\frac{1}{2}$ tsp baking soda (3 g)
- $\frac{1}{4}$ tsp salt (2 g)
- 1, 9 oz (225 g) bag chocolate chips (or just 1 cup)

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. Using a handheld or stand mixer fitted with a paddle attachment, mix until smooth.
- 4) To the same bowl, add peanut butter, mashed bananas, sourdough discard, and eggs. Mix, again, on a higher speed, until everything is incorporated and the mixture is whipped and pale brown in color. Set aside.
- 5) In a smaller bowl, add flour, baking powder, baking soda, and salt. Whisk to combine.
- 6) Add the dry ingredients into the wet ingredients. Stir until *almost* completely incorporated.
- 7) Work in chocolate chips. 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:

- **For muffins:** Bake at 350 F for 20-25 minutes, or until a toothpick inserted comes out clean. Makes about 24 muffins.
- **For mini loaves:** Bake at 350 F for 35-45 minutes, or until a toothpick inserted comes out clean. Makes four mini loaves.