

Double Chocolate Sourdough Discard Banana Bread

Ingredients:

- 1 block (8 oz; 226 g) cream cheese, softened
- 1 cup brown sugar, packed (220 g)
- ½ stick (¼ cup; 57 g) butter, softened
- ½ cup sourdough discard (100-113 g)
- 3 ripe, mashed bananas (*I use bananas that are medium to large in size, 250-300g*)
- 2 whole, large eggs (100 g)
- 2 cups flour (275 g)
- ½ cup cocoa powder (45 g)
- 1 ½ tsp baking powder (7 g)
- ½ tsp baking soda (3 g)
- ½ tsp salt (3 g)
- 1 cup (8 oz; 226 g) chocolate chips

Optional chocolate drizzle:

- ¼ cup (2 oz; 56 g) melted chocolate of choice

Directions:

- 1) Preheat an oven to 350 F (175 C).
- 2) Grease a bundt pan (or 9 X 5 loaf 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, sift the flour, cocoa powder, 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. Mix until everything is just incorporated.
- 8) Add all the batter to your bundt (or loaf) pan. Smooth the top out nicely, so that everything bakes evenly.
- 9) Bake in preheated oven for about 60 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!

12) **How to store:** Store on the counter for three to five days, or slice and store in the freezer.

To reheat: No need to reheat, enjoy straight from the counter. From the freezer, allow to come to room temperature before serving.

Notes:

For mini loaves: Bake at 350 F (175 C) for 35-45 minutes, or until a toothpick inserted comes out clean. Makes four mini loaves.

For muffins: Bake at 350 F (175 C) for 20-25 minutes, or until a toothpick inserted comes out clean. Makes about 24 muffins.