

Food Network's

Banana Bread with Chocolate Chips and Chocolate Glaze

RECIPE COURTESY OF FOOD NETWORK KITCHEN

2 loaves

Bread

1 stick unsalted butter, melted and cooled, plus more for the pan	1/2 teaspoon grated nutmeg
1 1/4 cups all-purpose flour	1 cup semisweet chocolate chips
3/4 cup granulated sugar	2 large eggs
1 teaspoon baking powder	1/2 cup plain yogurt or sour cream
1 teaspoon salt	1 teaspoon vanilla extract
1/2 teaspoon baking soda	1 teaspoon grated orange zest
1/2 teaspoon ground cinnamon	1 cup mashed banana

Glaze

1 cup confectioners' sugar
2 tablespoons unsweetened cocoa powder
2 tablespoons milk
1/4 teaspoon milk
1/4 teaspoon vanilla extract
Pinch of salt

1. Make the banana bread: Preheat the oven to 350 degrees F. Lightly butter one 9-by-5-inch loaf pan or three 6-by-3-inch mini loaf pans.
2. Whisk the flour, granulated sugar, baking powder, salt, baking soda, cinnamon and nutmeg in a large bowl. Add the chocolate chips.
3. Whisk the eggs, melted butter, yogurt, vanilla and orange zest (if using) in a medium bowl. Stir in the mashed banana. Fold the banana mixture into the flour mixture until just combined.
4. Spread the batter in the prepared pan(s). Bake until a toothpick inserted into the center comes out clean, about 55 minutes for a standard loaf or 35 to 40 minutes for mini loaves. Cool 30 minutes in the pan(s) on a rack, then turn out onto the rack to cool completely.
5. Make the glaze: Whisk the confectioners' sugar, cocoa powder, milk, vanilla and salt in a bowl. Pour over the cooled banana bread and let set, 15 to 20 minutes.

