

# Marbled Chocolate Banana Bread

## Super moist chocolatey banana bread

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

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### INGREDIENTS

- 2 eggs
- 100g natural flavoured yogurt
- 4 ripe bananas
- 50g cane sugar (optional)
- 200g flour + extra 30g
- 1 tsp baking powder
- ½ tsp baking soda
- 30g unsweetened cacao
- 30g dark chocolate chocolate chips



### DIRECTIONS

1. Break the eggs into a medium bowl and whisk shortly just to break the structure of the eggs. Add the yogurt and whisk again just until combined.
2. Mash the ripe bananas with a fork. Don't worry if you have some odd pieces here and there, it doesn't have to be a perfectly smooth mash. Add the mashed bananas to the eggs and mix shortly until combined. Then add the sugar and mix once more.
3. Measure all the dry ingredients (except the extra flour, cacao and chocolate chips) in a separate bowl and sift in with the wet ingredients, one third at a time, mixing shortly in between additions. Once all of the dry ingredients have been added, mix thoroughly with a spatula to ensure you don't have any dry spots of flour left.
4. Take a clean medium bowl and weigh the batter in it. Then divide the batter into two equal portions (for me total was about 800g and then I divided it into two 400g parts). To one part sift the extra 30g of flour and mix well until combined. To the second part sift in the cacao and chocolate chips and mix well until combined.
5. Lay a strip of parchment paper at the bottom of a bread pan (26cm x 10cm) or butter the whole pan well with some butter. First, add about half of the light batter to the bottom of the pan and even out so that the bottom is covered. Then, add about half of the chocolate batter on top and even out again. Repeat until both batters have been used up.
6. Bake the banana bread in 180°C bottom top heat, at the middle shelf of the oven for 50-60 minutes or until a wooden skewer comes out clean.
7. Remove from the oven and decorate with some chocolate chips on top. Allow to cool for about 10-15 minutes before removing from the bread pan and allowing to cool completely on a cooling rack before serving.

TIP. You can store this banana bread at room temperature in an airtight container when the weather is not too warm. During the hot summer months I suggest to store it in an airtight container in the fridge to keep it fresh for longer.