

Chocolate Covered Strawberry Banana Bread

Serves: 8-10 slices Print

Ingredients:

For the Banana Bread:

- 1 ½ cups strawberry cake mix (from a boxed mix)
- 2 tbsp melted butter
- 3 very ripe bananas, mashed with a fork
- 1 egg
- ¼ cup water
- ¼ cup mini chocolate chips

For the Ganache:

- ½ cup semisweet chocolate chips
- ¼ cup heavy cream
- 3 strawberries, hulled and sliced

Directions:

1. Make the Banana Bread: Preheat oven to 350 degrees. Spray bottom and sides of a 9x5in loaf pan with cooking spray. In a mixing bowl, combine cake mix, butter, bananas, egg, and water. Stir with a spoon by hand until combined. Fold in chocolate chips. Pour batter in to loaf pan. Bake for 45-50 minutes until a toothpick inserted in the center comes out clean. Allow to cool in pan for 5 minutes. Run a butter knife around the edges of the pan to loosen the bread. Remove from pan and transfer to a wire rack to cool completely.
2. Make the Ganache: Place chocolate chips in a small heatproof bowl. In a small saucepan over medium high heat, warm heavy cream until it just starts to bubble. Remove from heat. Pour cream over chocolate chips. Let sit for 1 minute. Whisk mixture until chocolate is fully combined, smooth, and creamy.
3. Pour ganache over top of cooled banana bread. Use a small offset spatula or butter knife to spread over surface, if necessary. Arrange sliced strawberries on top of chocolate. Allow chocolate to set completely (about 30 minutes) before cutting and serving. Store leftovers in the refrigerator.

Recipe notes:

*Super duper ripe bananas are best for banana bread. We're talking just about black peels and mushy on the inside. That is when they're the sweetest! The bananas should be almost like an applesauce texture when you're done mashing them with a fork.

*Watch your heavy cream closely when you're warming it in the saucepan. As soon as you see bubbles, that's when we want to remove it from the heat.

*Place waxed paper, aluminum foil, or parchment paper under your cooling rack. That way, you can drizzle the chocolate over the bread while it's still on the rack, and it'll be easy clean up.