

Peanut Butter Banana Bread with Mini Reese's Cups

Printer-Friendly Version

Ingredients:

3 very ripe bananas, mashed
½ cup creamy peanut butter
¼ cup vegetable oil or unsweetened applesauce
1 egg
½ cup sugar
¼ cup brown sugar, packed
1 ½ cups all purpose flour
½ tsp. baking soda
1 ½ tsp. baking powder
½ tsp. salt
8 oz. bag of mini Reese's peanut butter cups

Directions:

Preheat oven to 350 degrees and spray a loaf pan with non-stick cooking spray, such as PAM. Set aside.

In a medium bowl, combine the flour, baking soda, baking powder, and salt. Whisk together and then set aside.

In a large bowl, add in the bananas, peanut butter, oil (or applesauce), egg, and sugars. Stir together until everything is well blended and smooth.

Pour the flour mixture into the peanut butter banana mixture and stir until just combined. The batter should appear lumpy.

Gently fold in the mini Reese's peanut butter cups and then pour the batter into the prepared loaf pan. You may need to use a spoon or a spatula to evenly spread the batter around.

Bake for 45 minutes to 1 hour. Check to make sure the bread is done by inserting a knife or toothpick into the middle. If the device comes out clean, then you know the bread is done.

Remove the pan from the oven and let cool on a wire rack for 10-15 minutes. After that, gently run a knife along the edge of the pan. This will help loosen the bread so that it may easily be removed. Place the bread back on the wire rack until it's had the chance to complete cool.

Serve with a big glass of milk and enjoy!!!

FYI: If the top of the bread seems to be browning too quickly then turn the oven

temperature down to 325 degrees.