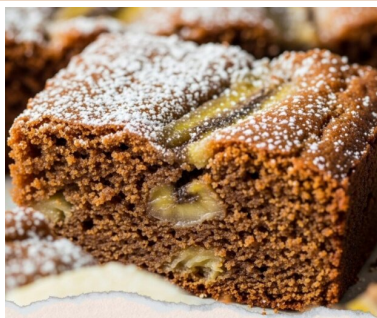


Banana Bread Brownies: Fudgy, Moist & Delicious Hybrid Dessert

Banana Bread Brownies: A Fudgy, Flavorful Twist on Two Comfort Classics!



OVEN
350°F

TIME
30 min

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INGREDIENTS

¾ cup (1 stick) unsalted butter, melted

1 cup light brown sugar, packed

¾ cup granulated sugar

2 ripe bananas, mashed (the riper, the sweeter!)

1 large egg

1 teaspoon pure vanilla extract

1 cup all-purpose flour

½ teaspoon baking powder

¼ teaspoon salt

½ teaspoon ground cinnamon

½ cup chopped walnuts (optional)

Optional: chocolate chips or a cream cheese swirl

Swaps and Notes:

Bananas: Use very ripe bananas with plenty of brown spots. They are sweeter and easier to mash, providing the best flavor and moisture.

Butter: Unsalted butter allows you to control the salt content. Melted butter contributes to the fudgy texture.

Sugars: The combination of brown and granulated sugar provides both depth of flavor and ideal texture.

Cinnamon: A key spice for that "banana bread" flavor. You could add a tiny pinch of nutmeg for extra warmth.

Walnuts: Chopped walnuts add a fantastic crunch.

Pecans or even shredded coconut would also be

delicious.

Chocolate Chips (Optional): Highly recommended for extra fudgy goodness! Semi-sweet or milk chocolate chips would be great.

Cream Cheese Swirl (Optional): For a more decadent touch, prepare a simple cream cheese swirl (e.g., 4 oz softened cream cheese, 1/4 cup powdered sugar, 1 tsp vanilla) and dollop it over the batter before baking, then swirl with a knife.

Don't Overmix: As with most baked goods, mix the dry into the wet until just combined to ensure a tender texture.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease an 8x8-inch baking pan or line it with parchment paper, leaving an overhang on the sides for easy removal later.

Combine Melted Butter & Sugars: In a large bowl, mix the melted unsalted butter with the light brown sugar and granulated sugar until smooth and well combined.

Stir in Wet Ingredients: Stir in the mashed ripe bananas, large egg, and pure vanilla extract until well combined and the mixture is uniform.

Whisk Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking powder, salt, and ground cinnamon. This ensures the leavening and spices are evenly distributed.

Combine Wet and Dry: Gradually mix the dry ingredients into the wet mixture. Stir with a spoon or spatula until just combined—do not overmix. A few small lumps are okay.

Fold in Add-ins: If using, gently fold in the chopped walnuts or chocolate chips until evenly distributed throughout the batter.

Pour & Bake: Pour the batter evenly into your prepared 8x8-inch baking pan and smooth the top with a spatula.

Bake: Bake for 25-30 minutes, or until a toothpick inserted in the center comes out mostly clean (a few moist crumbs are good for fudginess!).

Cool & Slice: Let cool completely in the pan on a wire rack before slicing into squares. Enjoy warm or chilled!

Tips for Success:

Ripe Bananas: The browner the bananas, the sweeter and more flavorful your brownies will be.

Don't Overmix: Overmixing after adding flour can lead to a tougher texture. Mix just until combined.

Cool Completely: This is crucial for fudgy brownies that slice cleanly. If you cut them warm, they will be more crumbly.

DIRECTIONS

1. **Making :** Banana Bread Brownies is simple and comes together quickly in just one bowl for the batter!
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Lightly grease an 8x8-inch baking pan or line it with parchment paper, leaving an overhang on the sides for easy removal later.
3. **Combine : Melted Butter & Sugars:** In a large bowl, mix the melted unsalted butter with the light brown sugar and granulated sugar until smooth and well combined.
4. **Stir in : Wet Ingredients:** Stir in the mashed ripe bananas, large egg, and pure vanilla extract until well combined and the mixture is uniform.
5. **Whisk : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking powder, salt, and ground cinnamon. This ensures the leavening and spices are evenly distributed.
6. **Combine : Wet and Dry:** Gradually mix the dry ingredients into the wet mixture. Stir with a spoon or spatula until just combined—do not overmix. A few small lumps are okay.
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8. **Pour & : Bake:** Pour the batter evenly into your prepared 8x8-inch baking pan and smooth the top with a spatula.
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10. **Cool & : Slice:** Let cool completely in the pan on a wire rack before slicing into squares. Enjoy warm or chilled!
11. **Tips for Success: Ripe Bananas:** The browner the bananas, the sweeter and more flavorful your brownies will be.
12. **Don't : Overmix:** Overmixing after adding flour can lead to a tougher texture. Mix just until combined.
13. **Cool : Completely:** This is crucial for fudgy brownies that slice cleanly. If you cut them warm, they will be more crumbly.
14. **Parchment : Paper:** Lining the pan with parchment paper makes lifting the cooled brownies out incredibly easy.
15. **Adjust : Texture:** For cakier brownies, use slightly less mashed banana (about 1.5 bananas). For more fudgy, stick to 2 full bananas.
16. **Serving Suggestions and Pairings:** These Banana Bread Brownies are fantastic on their own, but they're even better with a few simple additions. Serve them with a scoop of vanilla ice cream, a dollop of whipped cream, or a drizzle of caramel sauce. They're perfect for an afternoon snack with coffee or tea, a cozy dessert, or a delightful addition to a brunch spread. For other comforting banana-based treats, you might also enjoy my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#) or my [Banana Pudding Rice Krispie Treats](#).
17. **Storage and Leftover Tips:** Store leftover Banana Bread Brownies in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to 5 days. They tend to get even fudgier as they sit. They also freeze beautifully! Wrap individual brownies tightly in plastic wrap, then place them in a freezer-safe bag or container for up to 2 months. Thaw at room temperature or warm briefly in the microwave.
18. **More Recipes You Will Love:** If you loved the fudgy texture and comforting flavors of these brownies, here are a few more delightful dessert recipes that I think you'll absolutely love:
19. For a truly indulgent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
20. If you're a fan of classic brownies, my [The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot!\)](#) are a must-try.
21. And for a truly classic, crowd-pleasing banana dessert, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
22. **Final Thoughts:** These Banana Bread Brownies are a brilliant fusion dessert - offering the best of both worlds in a perfectly fudgy, moist, and flavorful package. They're easy to make, incredibly satisfying, and perfect for using up those ripe bananas. Give them a bake, and enjoy this delicious twist on two classic comfort foods!
23. What's your favorite food fusion dessert? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/banana-bread-brownies-fudgy-moist-delicious-hybrid-dessert/>