

Chocolate Chip Banana Bars: A Sweet and Chewy Delight

Why This Recipe is a Favorite



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1/2 cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups mashed ripe bananas (about 3-4 large bananas)
1 cup semi-sweet chocolate chips
Optional: A simple cream cheese frosting or a dusting of powdered sugar

DIRECTIONS

- 1.** Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line with parchment paper for easy removal.
- 2.** Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.
- 3.** Cream : Butter and Sugars: In a large bowl, using an electric mixer or a whisk, cream together the softened butter, granulated sugar, and light brown sugar until light and fluffy.
- 4.** Add : Wet Ingredients: Beat in the eggs one at a time, followed by the vanilla extract and the mashed ripe bananas. Mix until just combined.
- 5.** Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix.
- 6.** Fold in : Chocolate Chips: Gently fold in the chocolate chips with a spatula.
- 7.** Bake: Pour the batter into the prepared baking pan and spread it into an even layer.
- 8.** Cook to : Perfection: Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. The top should be a beautiful golden brown.
- 9.** Cool and : Serve: Let the bars cool completely in the pan before cutting them into squares. If you're adding frosting or powdered sugar, wait until they are fully cooled.

SWAPS & NOTES

Bananas: The riper the bananas, the better!

Overripe bananas with plenty of brown spots are sweeter and easier to mash, which is perfect for this recipe.

Flour: All-purpose flour works great.

You can also use half whole wheat flour for a nuttier flavor.

TIPS FOR SUCCESS

Use Very Ripe Bananas: The riper the bananas, the more moisture and natural sweetness they'll provide.

Don't Overmix: Overmixing the batter can lead to tough, dense bars.

Mix until the ingredients are just combined.

Properly Prepared Pan: Greasing and flouring or lining your pan with parchment paper will ensure the bars don't stick and are easy to cut and remove.

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

Original recipe: <https://chefmaniac.com/chocolate-chip-banana-bars-a-sweet-and-chewy-delight/>