



Chocolate Glazed Double Banana Mini Breads

Four chocolate frosted mini loaves filled with double delicious banana flavor

- 2 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2 fresh ripe medium sized bananas
 - 1/2 cup plain unsweetened Greek yogurt
 - 1 cup pecan halves
 - 1/2 cup unsalted butter, cut into pieces
 - 1/2 cup firmly packed brown sugar
 - 1/2 cup granulated sugar
 - 2 large eggs
 - 1/2 Tablespoon pure vanilla extract
 - 1 cup dried banana chips, crushed into 1/2 cup
- Dark Chocolate Glaze**
- 3 ounces heavy cream
 - 2 ounces dark chocolate, chopped
 - Chopped pecans as desired

Fresh Banana Topping:

2 fresh bananas, sliced
2 Tablespoons honey, warmed

Prepare Ingredients:

- In a medium sized bowl, combine flour, baking soda, and salt; set aside.
- In a small bowl, mash bananas and mix with yogurt; set aside.
- In medium skillet, cook pecans over medium heat until toasted; remove from skillet, cool; then chop; place in medium sized bowl.
- Place butter in the same skillet, cook over medium heat until melted and a golden nutty brown with toasty aroma. (Watch carefully; don't let it turn too dark or black). Pour the brown butter into a separate bowl over the chopped pecans; set aside.

Mix Banana Bread Batter:

- Preheat oven to 350-degree F. oven; lightly spray pans with cooking oil. Set aside.
- In a mixer, beat butter mixture, brown sugar, and granulated sugar for about 2 minutes; beat in eggs, add vanilla and crushed banana chips.
- With mixer on low, add flour mixture alternately with banana mixture, starting and ending with flour.
- Divide batter into 4 disposable 3"x 6"x 2" deep mini loaf pans.

Bake Bread in preheated 350-degree oven F. for 30 minutes or until toothpick inserted in centers comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans; cool completely on wire rack.

Prepare Chocolate Glaze:

Place heavy cream in microwave safe container, cook on high power for about 20 seconds or just until hot but not boiling. Pour it over a bowl of chocolate pieces. Let the cream sit on the chocolate for a minute. Stir until the cream and the chocolate are fully combined and form a smooth chocolate glaze.

Glaze Banana Bread: Spread chocolate glaze evenly over the entire top of each banana loaf, lightly sprinkle chopped pecans over the glaze.

Before Serving, mix banana slices with warm honey, then arrange overlapping fresh banana slices down the center of each bread. Yield: 4 mini banana bread loaves

Cook's Note: Use a light-colored skillet to see the brown butter color easier. Just for fun and a fancy touch, run a fork tine down the side of the bananas to form a striped design on the slices.

About the Recipe: Imagine having chocolate and butter pecans, overflowing with tropical banana flavor, bananas chips, and then topped with honey glazed fresh banana slices. The flavor combination is comfort food at its best. An added benefit is that It's great to bake the 4 mini loaves in disposable pans so they can be easily frozen and served later.