



White Chocolate Strawberry Banana Bread

Course: **Cakes**

Servings
10 servings

Prep time
15 minutes

Cooking time
55 minutes

Total time
1 hour 15 minutes

Ingredients

3 large ripe bananas (roughly mashed)

150 g (3/4 cup) sugar (white, brown, or coconut)

80 ml (1/3 cup) coconut oil, melted

2 large eggs (room temperature)

2 tsp vanilla extract

1 tsp cinnamon

180 g (1 1/2 cups) spelt flour

1 tsp baking soda

1/4 tsp salt

80 g (1/2 cup) fresh strawberries, diced

135 g (3/4 cup) white chocolate chips

Directions

- 1 Preheat Your Oven:** Preheat your oven to **350°F (175°C)**. Line a loaf tin with parchment paper or grease it lightly to ensure the bread doesn't stick.
- 2 Prepare the Wet Ingredients:** In a large mixing bowl, combine the mashed bananas, sugar, melted coconut oil, eggs, and vanilla extract. Whisk until the mixture is smooth and well-combined.
- 3 Incorporate the Dry Ingredients:** In a separate bowl, sift together the spelt flour, baking soda, salt, and cinnamon. Gradually add the dry mixture to the wet ingredients, mixing gently with a hand mixer or spatula. Be careful not to overmix, as this can result in a dense loaf.
- 4 Fold in the Mix-Ins:** Gently fold in the diced strawberries and white chocolate chips. This step ensures that the mix-ins are evenly distributed throughout the batter.

- 5 Transfer to the Tin:** Pour the batter into the prepared loaf tin, spreading it evenly. For extra flair, you can sprinkle a few more white chocolate chips or strawberry pieces on top.
- 6 Bake:** Place the loaf tin in the preheated oven and bake for **55–60 minutes**, or until a toothpick inserted into the center comes out clean. Baking times may vary slightly based on your oven, so start checking around the 50-minute mark.
- 7 Cool and Serve:** Once baked, remove the banana bread from the oven and let it cool in the tin for about 10 minutes. Transfer it to a wire rack to cool completely before slicing.