



Mochi Banana Bread with Chocolate Chips

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Level: Easy

Prep Time: 20 minutes

Makes: Two 9"x5" pans (about 22 slices total)

Cooking Time: 50 to 60 minutes

Dry Ingredients:

- 1 cup Original Bisquick™ Pancake & Baking Mix
- 1 (16 oz.) box mochiko
- 1 tsp. fine sea salt
- 4 tsp. baking soda
- 2 cups white granulated sugar

Wet Ingredients:

- 3 cups ripe and mashed bananas (about 6 to 7 large bananas)
- 1½ cups vegetable oil
- 3 tsp. pure vanilla extract
- 5 large eggs

Other Ingredients:

- ½ cup + 2 Tbsp. semi-sweet chocolate chips
- ½ tsp. all-purpose flour



Preheat oven to 350°F. Spray the bottom and all sides of two 9"x5" loaf pans with non-stick baking spray with flour. Set aside.

Add dry ingredients to a large mixing bowl and mix until combined. Make a well in the center of the dry ingredients. Set aside. In a medium mixing bowl, mix together the wet ingredients until combined. Pour the wet ingredients in the well of the dry ingredients. Mix with a silicone spatula until all are combined. Set aside. In a small bowl, toss ½ cup chocolate chips with ½ tsp. flour until the chocolate chips are coated with flour. Add the ½ cup floured chocolate chips to the batter and mix until just combined. Evenly separate and pour the batter into the two prepared loaf pans. Sprinkle the top of the batter with 1 Tbsp. of chocolate chips per pan. Place loaf pans on a large baking sheet or pan. Let pans sit for 5 minutes before placing in oven. Bake for 15 minutes, then score the bread by making a shallow lengthwise cut in the top of the bread. Bake for another 40 to 45 minutes, or until a skewer inserted into the center of the bread comes out clean. Run a knife around the edges of the loaf pans and carefully tip over and remove bread from pans (they will be hot). Cool completely on a wire rack. Cut with a serrated knife.

Notes:

- Optional: Substitute chocolate chips with ½ cup chopped nuts, raisins, or mini Reese's peanut butter cups.