

Peanut Butter Cup Banana Bread

<http://unihomemaker.com/2013/03/11/peanut-butter-cup-banana-bread/>

Ingredients:

- 3 cups of all-purpose flour, divided
- 2 teaspoons of baking soda
- 1/2 teaspoon of salt
- 1 teaspoon of ground cinnamon (I used Vietnamese cinnamon)
- 2 eggs
- 4 ripe bananas, mashed
- 1 cup of Greek yogurt
- 1/4 cup of canola oil
- 1/2 cup of peanut butter
- 1 cup of light muscovado sugar
- 2 teaspoons of homemade vanilla extract
- 1 1/2 cups of bite sized peanut butter cups
- 1/4 cup of dark chocolate chips
- 20 miniature dark peanut butter cups, unwrapped, halved and divided

Preparation:

Preheat the oven to 350 degrees F. Grease two 8-inch loaf pans.

In a large bowl mix together 2 3/4 cups of flour, baking soda, salt and ground cinnamon. Set aside.

Using a stand mixer (or mix by hand), beat eggs, bananas, yogurt, canola oil, peanut butter, sugar and vanilla extract until well blended. Slowly pour the flour mixture into the banana mixture and beat until just moistened. Toss the bite sized peanut butter cups in the remaining 1/4 cup of flour (to help prevent sinking) and stir into the batter along with the dark chocolate chips.

Divide the batter evenly between the two loaf pans. Arrange the peanut butter cups over the batter, 10 cups each loaf. Bake for 55-60 minutes or until toothpick/tester inserted into the center comes out clean. Let the bread cool in the pan on the cooling rack completely before serving.

Note: You might want to loosely tent the bread with aluminum foil 30-40 minutes into baking, as it can brown quickly.