

Easy, Delicious Walnut Banana Bread

<http://butcherblockco.com/blog/easy-walnut-banana-bread/>

- Trader Joe's Banana Bread Mix
- Walnut Halves, chopped
- 1/2 cup Chocolate chips
- 2 eggs
- 1/3 cup vegetable oil
- * 1/4 cup water (not the 3/4 cup noted on the box)
- *1/4 tsp orange extract
- *1/4 tsp almond extract
- *1/2 tsp vanilla extract
- 3 * frozen bananas (in the peel works best)

* = adjustments to the recipe

Slightly roast the walnut halves in a dry fry pan on medium to high heat. Walnuts are done when they just begin to darken slightly AND you get a waft of nutty, earthy smell off of them. This should take no more than 10 minutes. Do not let them burn. Roasting will take the bitterness out of the walnut. Then chop them to the desired size. I used my handy [John Boos Herb Board and Mezzaluna Knife](#) for this. Yah!

Follow the directions on the banana bread box. Whisk wet ingredients together then add the dry mix to the wet and blend with a spoon until just mixed.

Now for the frozen bananas. Living in Arizona, I find that bananas turn really fast, so we have a freezer full of brown bananas at all times. Just toss them in the freezer, peels and all, and they are always on hand for baking and making shakes! So now, grab your frozen bananas and defrost them in the microwave just until soft. Squeeze the banana out of the peel into a bowl and mash them slightly with a fork. Add them to the mixture.

Add chocolate chips and your chopped, roasted walnuts and fold together. Pour into lightly greased bread pan and bake at 350 degrees for *50 minutes (instead of the recommended 40 minutes).

Cool. Slice. Eat. Repeat.