

# Banana Nut Duck Bread

Prep Time: 20 Minutes  
Bake Time: 1 Hour 10 Minutes  
Total Time: 2 Hours

## Ingredients

### Dough

- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 4 Ripe Bananas
- 1 1/2 Cups Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- Sprinkle of Nutmeg
- 1 Tablespoon Maple Syrup
- 1 Teaspoon Vanilla
- 1 Cup Chopped Walnuts
- 1 Cup Chocolate Chips

### Topping

- 1/2 Cup Chopped Walnuts
- 1/4 Cup Brown Sugar
- 1/4 Cup Melted Butter

## Instructions

1. Preheat oven to 350°F.
2. In bowl, add butter and sugar, mixing together on medium speed for 3-4 minutes until fluffy.
3. Add eggs and bananas to the bowl and mix on medium speed.
4. Add flour, baking soda, salt, vanilla, maple syrup, and cinnamon, and nutmeg, mixing on low speed until combined.
5. Add walnuts and chocolate chips, folding in until combined.
6. In a separate bowl, combine butter, brown sugar, and walnuts to create the topping.
7. Grease a loaf pan and add parchment paper. Pour in batter, and topping. Place in oven for an hour, then turn off the oven and leave in for another 15 minutes. Stick a toothpick into the bread, and if it comes out clean, it's done!