S'mores Banana Bread

Description

This banana bread is dangerous I have to warn you. It's got marshmallow bits throughout the batter with chocolate and graham cracker stuffed right in the middle. It's sweet and irresistible. It's whipped up in one bowl too, so you won't be making a mess of the whole kitchen. Woohoo! Enjoy friends!

Summary

Yield: 12
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 6 tbsp unsalted butter softened
- 1/2 cup sugar
- 1 egg
- 2 large ripe bananas
- 1/4 cup sour cream
- 1 cup flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp kosher salt
- 1/2 cup Kraft Marshmellow bits

Instructions

Preheat oven to 350 degrees F. and spray a 9x3x5 inch loaf pan generously with non stick cooking spray.

Place butter into a large mixing bowl and stir in sugar until well combined.

Add egg, bananas and sour cream mixing until well combined.

Stir in flour, baking soda, baking powder, salt and marshmallow bits until combined.

Pour half of the batter into prepared loaf pan.

Layer with graham crackers then Hershey Bars.

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Top with remaining banana bread batter spreading evenly then bake for 50-55 minutes or until baked through.

Let cool for 30 minutes then remove from pan and let cool completely.

Cut into slices and serve!

Garnish top of bread with additional marshmallow bits if desired.