

Ferraro's Cucina

Cheesecake-filled Banana Bread



Ingredients

2 Ripe Bananas

1 Large Egg (beaten)

1/2 cup Light Brown Sugar (110 g)

1/4 cup Granulated Sugar (50 g)

8 tablespoons Butter (melted)

1 teaspoon Vanilla Extract

1/4 cup Greek Yogurt (60 g)

1 cup All-Purpose Flour (125 g)

1 pinch Salt

1 teaspoon Baking Soda

CREAM CHEESE FILLING

1 Large Egg

4 oz Cream Cheese (110 g)
softened (1/2 block)

1/4 cup Granulated Sugar (50 g)

3 tablespoons All-Purpose Flour

Preparation

- Preheat the oven to 350°F (180°C).
- In a medium bowl, mash bananas. Mix eggs, brown sugar, white sugar, butter, vanilla extract, and yogurt into the mixture.
- Add flour, salt, and baking soda and mix until well combined.
- To prepare the cream cheese filling, mix egg, cream cheese, sugar, and flour in a small bowl.
- Pour half the banana batter into a greased 9x5-inch (23x12 cm) bread pan.
- Pour cream cheese filling evenly over the banana batter. Pour the remaining banana batter on top of the cream cheese filling.
- Bake for about 50 minutes, or until a toothpick comes out clean from the middle of the bread. (Baking times may vary, so keep an eye on the bread.)
- Allow to cool for 15 minutes before serving.



*We have all the fresh ingredients for this recipe!
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