



Banana Coconut Dark Chocolate Banana Bread

Craving tropical flavors? We are. Our current recipe obsession features chunks of our Banana Coconut Super Dark™ Chocolate Bar, which adds ribbons of molten dark chocolate, toasted coconut, and caramelized banana.

Ingredients

- 1 1/2 cups very ripe bananas, mashed (about 3–4 bananas)
- 1/2 cup light brown sugar
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 cup Greek yogurt or sour cream
- 1 1/3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 1 full Vosges Coconut Ash & Banana Super Dark Chocolate Bar, roughly chopped
- Optional: 1/4 cup toasted coconut flakes for topping

Need a gluten-free alternative? Replace the all-purpose flour with 1 1/3 cups of 1-to-1 gluten-free baking flour. Everything else remains the same. The loaf may take 5–10 minutes longer to bake, depending on the blend used.

Need a vegan alternative? Replace the butter with melted coconut oil, swap the eggs for 2 flax eggs, and use thick coconut cream or unsweetened vegan yogurt instead of Greek yogurt or sour cream.

The loaf will be slightly denser but incredibly moist with even more coconut flavor, which works beautifully with the chocolate.

Instructions

1. Preheat oven to 325°F. Grease and line a 9x5 loaf pan with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, and salt.
3. In a large bowl, whisk melted butter and sugars until smooth and glossy.
4. Add mashed bananas, eggs, vanilla, and yogurt. Stir until fully combined.
5. Fold dry ingredients into wet ingredients just until no streaks remain.
6. Fold in most of the chopped Vosges Coconut Ash & Banana Super Dark Chocolate Bar, reserving a handful for the top.
7. Pour batter into prepared loaf pan. Scatter remaining chocolate chunks and toasted coconut flakes over the top.
8. Bake for 60–75 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
9. Cool in the pan for 20 minutes, then transfer to a wire rack.

Notes

- Chopping the bar into irregular shards instead of uniform chips creates pockets of melted chocolate throughout the loaf.
- A light sprinkle of flaky salt on top before baking brings out the dark chocolate flavor.