



Nutella Tahini Swirl Banana Bread

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 1 hour 10 minutes

Total Time: 1 hour 25 minutes

1/2 cup unsalted butter, at room temperature, plus more for pan

1 cup granulated sugar

2 large eggs

1 1/2 cups unbleached all-purpose flour (192 grams)

1 tsp baking soda

1 tsp Kosher salt

1 cup mashed ripe bananas (about 3)

1/2 cup sour cream

1 tsp pure vanilla extract

5 tbsp Nutella, runny (heat the Nutella in the microwave slightly)

5 tbsp tahini

Preheat oven to 350°F. Butter a 9x5x3-inch loaf pan and line the pan with a strip of parchment paper coming up the two long sides; set aside.

In a mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy, scraping down the bowl a few times. Add eggs and beat to incorporate.

In a medium bowl, whisk together flour, baking soda and salt. Add to the butter mixture and mix until just combined. Add bananas, sour cream and vanilla; mix to combine.

Pour half of the batter into the prepared pan. Dot the batter in a checkerboard fashion with half of the Nutella. Then dot the empty spots with the tahini. Using a knife, gently swirl the Nutella and tahini into the batter; do not mix it in...just swirl. Add the rest of the batter on top. Then dot the Nutella and tahini on the top and swirl in.

Bake until a cake tester inserted into the center of the cake comes out clean, about 1 hour 10 minutes. Let rest in pan for 10 minutes, then turn out on a rack to cool.