

From the Kitchen of Sheryl Yuengling



Yuengling Hershey's Chocolate Porter Banana Bread

4 very ripe large bananas, mashed
½ cup granulated sugar
½ cup light brown sugar
1 stick (½ cup) unsalted butter, melted
1 large egg

⅔ cup Yuengling Hershey's Chocolate Porter
2 ½ cup all-purpose flour
1 tsp baking soda
½ tsp salt
Cooking spray

Preheat oven to 350° F. Spray the inside of a 9x5 loaf pan with the cooking spray.

In a medium sized bowl, mash the bananas until as smooth or chunky as you'd prefer.

In a separate large bowl, whisk together the melted butter, granulated sugar, brown sugar, and egg until combined and smooth. (You can use a stand mixer with a paddle attachment if you have one.) Add the mashed bananas and beer and whisk until combined.

Using a spatula, stir in the flour, baking soda, and salt and mix until dry ingredients are no longer visible, being careful not to overmix. Pour batter into the loaf pan, smooth out the top, and place in oven.

Bake until a tester or toothpick inserted into the center comes out clean, 55 – 60 minutes.

Let cool for 15 minutes before removing from pan.



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