

Cream Cheese-filled Banana Bread

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Ingredients

Bread:

- 1 large egg
- 1/2 cup light brown sugar
- 1/4 cup granulated sugar
- 1/2 cup butter
- 1/4 cup sour cream (Greek yogurt may be substituted)
- 2 teaspoons vanilla extract
- 2 ripe bananas
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- pinch of salt

Cream Cheese Filling:

- 1 large egg
- 4 oz softened cream cheese
- 1/4 cup granulated sugar
- 3 Tbsp. all-purpose flour

Directions

Bread:

In a large bowl, mix the egg, sugars, butter, sour cream, and vanilla. Add the bananas, mash into the mixture.

Add flour, baking powder, baking soda, salt, and mix. Set aside.

Cream Cheese Filling:

In a large bowl, mix egg, cream cheese, sugar, and flour.

Pour half of the bread batter into a 9×5 inch pan, pour the cream cheese filling, smooth into corners, top with remaining batter.

Bake at 350F/180C for about 50 mins. Baking times may vary, so keep an eye on the bread.

Allow to cool for 15 mins.