

Red Velvet Banana Bread Recipe

Makes 3 loaves

Materials

- [Large Mixing Bowl](#)
- Fork or [Mashed Potato Masher](#)
- Three [8x4x2 Inch Loaf Pans](#)
- Appropriate [Measuring Cups/Measuring Spoons](#)
- [Electric Hand Mixer](#) (optional)
- [Metal Cooling Rack](#) (optional)
- [Kitchen Timer](#) (optional)

Ingredients

- One [16.5 ounce box Duncan Hines red velvet cake mix](#), dry and unmixed straight from the box
- 1/3 cup [vegetable oil](#)
- 3 eggs
- 3 large ripe [bananas](#), mashed
- 1 cup [semi-sweet chocolate chips](#)
- ½ cup [chopped walnuts](#)

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl add cake mix, oil, eggs, and mashed bananas.
3. Mix with a fork or beat with an electric hand blender on low until everything is well blended. The mix should now resemble cake batter. Don't over-mix batter to avoid a tougher bread.
4. Gently stir in chocolate chips and walnuts
5. Pour equal amounts, which is about half full into well-greased loaf pans. (To grease a pan add about a teaspoon of vegetable oil to the bottom of the pan. Use a small napkin to wipe oil on the bottom and sides of the pan making sure you grease all surfaces for complete coverage.)
6. Bake in preheated oven for 40 minutes until completely cooked. To check for doneness, stick a toothpick or butter knife into the middle of the loaf. If it comes out clean with no undone batter on it, it's done.

7. Remove from the oven and cool completely on the counter or a cooling rack before slicing.

Thank you for reading [Foodie Files](#)! Let me know if you tried this recipe and what you thought of it below in the comments! Suggestions? Want me to try any other recipes? Leave those in the comments too or [contact me](#)! I would love to hear from you!