Chocolate-Chip / Peanut-Butter-Chip Banana Bread

DAT-0013 / REV A / 2026.07.18

The recovered project corrected the banana count to five medium ripe bananas, added chocolate and mini peanut-butter-style chips, and called for avoiding burned chocolate. Pan size, chip placement, tenting, and the internal-temperature result are reserved for the next measured batch.

STATUS	UNDER TEST
CLASSIFICATION	DAT
MATERIAL	KITCHEN / QUICK BREAD
DISPOSITION	PARTIAL / NEEDS SOURCE NOTES

TECHNICAL NOTES

A banana-bread project centered on five ripe bananas, mixed chips, and no cinnamon.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The final source preference is five medium bananas and no cinnamon; the canonical FOOD-006 formula supplies the complete recipe.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

FIVE-BANANA CHOCOLATE AND PEANUT-BUTTER CHIP BREAD

Adapted from existing FOOD-006 with its measured formula retained and a full two-pan method added. It matches the final five-banana/no-cinnamon request, rather than presenting the earlier six-banana excerpt as final.

YIELD	2 loaves in 9 x 5-inch pans
PREP / WAIT	20 minutes
COOK	50-65 minutes at 350°F; about 2 hours cooling

RECIPE INGREDIENTS

- 5 ripe medium bananas, 500-560 g peeled
- 3/4 cup (170 g) butter, melted and cooled
- 1 cup (200 g) granulated sugar
- 1/2 cup (100 g) packed brown sugar
- 3 large eggs
- 2 tsp vanilla extract
- 3 cups (360 g) all-purpose flour, with 1 tbsp reserved for the chips
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp fine salt
- 3/4 cup mini semisweet chocolate chips
- 3/4 cup peanut-butter baking chips
- 2 tsp butter, for greasing the pans

RECIPE METHOD

1. Heat the oven to 350°F. Grease two 9 x 5-inch pans and line their bottoms and long sides with parchment.
2. Mash the peeled bananas. Whisk in the melted butter, both sugars, eggs and vanilla until evenly combined.
3. In another bowl mix the flour, excluding the reserved tablespoon, with baking soda, baking powder and salt. Fold into the banana mixture only until no dry flour remains.
4. Toss both kinds of chips with the reserved flour; fold into the batter. Divide evenly between the pans, keeping exposed chips away from bare metal sides.
5. Bake 50-65 minutes. Begin checking at 50 minutes; tent loosely with foil if the tops darken before the centers finish.
6. Check the center away from chip pockets: aim for 200-205°F and a skewer without liquid batter. Extend baking in 5-minute intervals if needed.
7. Cool in pans for 15 minutes, then lift onto a rack and cool completely before cutting.

RECIPE NOTES & STORAGE

- No cinnamon is included. CHAT-0073 corrects the starting count from six to five medium bananas; weigh the peeled fruit when possible.
- Keep wrapped for 2 days at room temperature, up to 1 week refrigerated, or freeze slices for up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-006 canonical five-banana formula

https://u225x.com/record/FOOD-006

CHAT-0073 corrected preferences

https://u225x.com/record/CHAT-0073

ORIGINAL RECORD / RETAINED NOTES

SPECIFICATION

BANANAS	Five medium ripe
CHIPS	Chocolate / peanut-butter style
CINNAMON	Not preferred
STATUS	Formula missing

DEVELOPMENT HISTORY

2026.07.18 / Rev A

Captured the corrected ingredient preferences and next-batch checks.

RELEASED MATERIAL / SOURCE LINKS

DAT-0013_banana-bread-notes.txt

NOTES / 2 KB

https://u225x.com/downloads/DAT-0013_banana-bread-notes.txt

CONNECTED RECORDS

DAT-0009

https://u225x.com/record/DAT-0009

DAT-0012

https://u225x.com/record/DAT-0012

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

https://u225x.com/record/DAT-0013