

Five-banana chocolate/Reese-chip banana bread

FOOD-006 / REV A / 2026.09.01

This formula uses five ripe bananas, butter, white and brown sugar, eggs, vanilla, flour, leavening, salt, mini semi-sweet chips, and peanut-butter chips. It deliberately leaves cinnamon out and uses a 200-205°F center as the doneness check.

STATUS	Canonical Current Standard
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / CANONICAL CURRENT STANDARD
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Complete five-banana chocolate-chip and peanut-butter-chip banana bread.

GOAL

Make a moist banana bread with the intended mixed-chip profile without scorching the chocolate.

INGREDIENTS

- 5 bananas / 500-560 g
- 3/4 cup butter
- 1 cup sugar
- 1/2 cup brown sugar
- 3 eggs
- 2 tsp vanilla
- 3 cups flour
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt

- 3/4 cup mini semi-sweet chips
- 3/4 cup peanut-butter chips

METHOD / STEPS

1. Mash bananas and mix the wet ingredients.
2. Combine dry ingredients separately.
3. Fold together without overworking.
4. Toss chips with 1 tablespoon flour and fold in.
5. Bake at 350°F for 50-65 minutes.
6. Confirm 200-205°F center before cooling.

RESULT / WHERE THIS STANDS

Canonical current standard for a confirmation bake.

SAFETY / LIMITATIONS

- Use the center temperature and visual set together; do not rely on surface color alone.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Fermentation, proofing, bake, and cooling

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-006-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-006-public-summary.txt>

RETURN TO THE LIVING RECORD

Five-banana chocolate/Reese-chip banana bread

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

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