

Cleo Coyle's Nutella Banana Split Bread

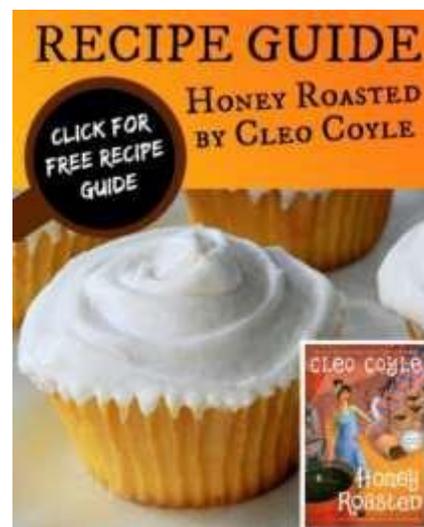
Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*This beautiful bread makes an impressive treat to eat, serve, or give as a gift. Every slice offers the taste of two different breads: Chocolate-Hazelnut "Nutella" bread on top and Banana Bread on the bottom. This easy recipe is made from one batter and dirties only one bowl. You can use store-bought Nutella or make your own from scratch. You'll find an easy recipe for making your own Nutella in the back of my culinary mystery **A Brew to a Kill**. There are 20 more recipes in the book, as well. To learn more about the book, [click here](#). To learn more about my long-running series of bestselling Coffeehouse Mysteries and my Haunted Bookshop series, visit my online home at [CoffeehouseMystery.com](#). May you read and eat with joy!*

~ Cleo Coyle, author of
[The Coffeehouse Mysteries](#)

Ingredients

- 1 large egg
- 1/3 cup vegetable oil or canola oil, or cold-pressed, virgin coconut oil, measured in liquid form
- 1/4 cup light buttermilk (*shake before measuring*)
- 1 teaspoon vanilla extract
- 1/2 teaspoon kosher salt (*or 1/4 teaspoon table salt*)
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 cup white granulated sugar
- 1/4 cup light brown sugar (lightly packed)
- 4 ripe bananas (*medium-size*), mashed well (*1-1/2 cups mashed*)
- 2 cups all-purpose flour
- 1/2 cup Nutella chocolate-hazelnut spread (*or use homemade*)
- (Topping) 1/3 cup chopped walnuts or hazelnuts



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***How to mash bananas:** Be sure bananas are ripe. Place them on a flat plate and use a fork to really mash them well. For this recipe, they must measure 1-1/2 cups after mashing.

Directions

Step 1 - Prep oven and pan: Preheat the oven to 325 degrees F. Butter the bottom and sides of a 9 x 5-inch loaf pan and create a parchment paper sling (see photo--the butter acts as glue for the paper, making it easier to fill the pan with batter). This sling will allow you to lift the bread out of the pan easily.



Step 2 – One bowl mixing method: Whisk the egg well. Add the oil, buttermilk, vanilla extract, salt, baking soda, baking powder. Whisk until well blended. Add the white and light brown sugars and whisk until smooth. Now stir in the mashed ripe bananas, combining well. Finally, stir in the flour, making sure all of the flour is incorporated into the batter, but do not over-mix. Batter will be thick.



Step 3 – Create banana bread layer: Scoop all but 1 full cup of the batter into the prepared pan. Use the back of a spoon to even it out into a smooth layer that reaches all four corners of the pan. Set aside.



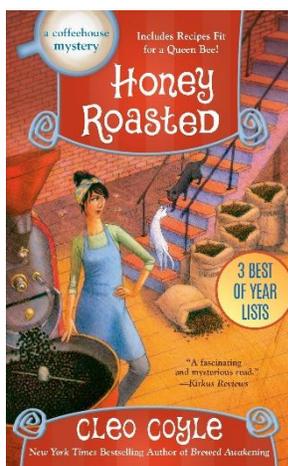
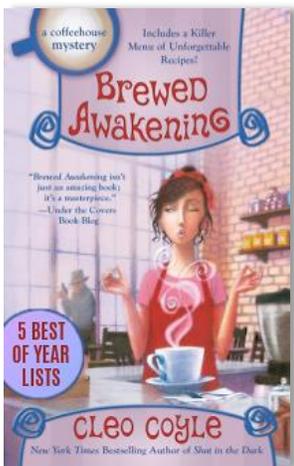
Step 4 – Create the Nutella layer: Go back to the bowl where you left the remaining 1 cup batter and mix in ½ cup of Nutella. Mix well. The batter should be completely dark. Pour this mixture onto the banana batter. Use the back of the spoon to smooth it into an even layer.

Step 5 – Top with nuts and bake: Sprinkle the chopped nuts over the top of the batter. Bake for about 1 hour (it may take a little longer or not, depending on your oven). The bread is done when the top is firm to the touch and a toothpick inserted deep into the center comes out clean of wet batter. Cool for 10 minutes on a wire rack before carefully removing from the pan. Use a serrated knife to gently cut slices and note that warm bread will crumble. As the bread cools, it will be easier to slice without crumbling. (To speed up the cooling process, pop the bread in a refrigerator for 15 to 20 minutes.) And may you eat with joy!

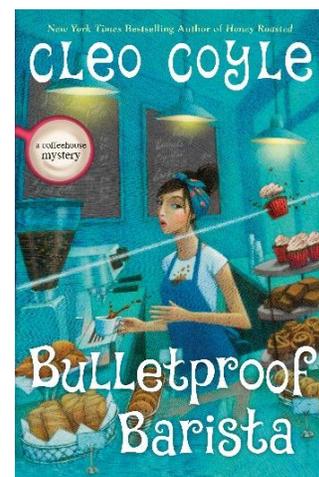


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Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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