

## RED VELVET BANANA BREAD

1 red velvet cake box mix  
2-3 ripe bananas, mashed  
2 large eggs  
½ cup of vegetable oil  
½ cup of chopped walnuts  
6 oz dark chocolate chips

### CREAM CHEESE ICING

4 oz softened cream cheese  
2 1/2 cups powdered sugar  
2 tbsp milk  
1/4 tsp vanilla extract

### RECIPE INSTRUCTIONS

Start by preheating your oven to 350 degrees and preparing 2 loaf pans with non-stick cooking spray. Next, set your Bosch mixer up with the cake paddles attachment, then add the cake mix, eggs, oil, and mashed bananas. Set your stand mixer to low for about 30 seconds, then turn it up to medium speed for 2 minutes to ensure all your ingredients are fully incorporated.

Once your batter is mixed, slowly add your chocolate chips and the walnuts. After these have been mixed in, pour your mixture into the two prepared pans and bake them for 45-50 minutes or until you can insert a toothpick and it comes out clean.

After the loaves are done baking and are cooling, begin making the cream cheese icing. Start by creaming the cream cheese in your stand mixer. Then sprinkle in the powdered sugar little by little. Add the vanilla and milk and continue mixing for about 2 minutes until smooth and fluffy. Once your bread is completely cooled, pour the cream cheese icing on top. Add assorted berries or sprinkles as desired and enjoy! Makes 2 loaves.

