

## Brown Butter Banana Cake with Chocolate Chips

1 cup (2 sticks) unsalted butter  
1 1/3 cups granulated sugar  
3 large eggs  
1 cup finely mashed ripe bananas (2 medium bananas)  
1 teaspoon pure vanilla extract  
1/2 teaspoon of salt  
1 2/3 cups unbleached all-purpose flour  
1 1/4 teaspoon baking soda  
2/3 cups mini semisweet chocolate chips

Position a rack in the center of the oven and heat the oven to 350 degrees. Butter and flour a 10-cup bundt pan. Tap out excess flour.

Melt the butter in a medium saucepan over medium-low heat. Once the butter is melted, cook it slowly, letting it bubble, until it smells nutty or like butterscotch and turns a deep golden hue, 5-10 minutes. Remove the pan from thereat and pour browned butter through a fine sieve into a medium bowl and discard the bits is the sieve. Let the butter cool until it is very warm rather than boiling hot, 5-10 minutes.

Using a whisk, stir the sugar and the eggs into the butter. Whisk until the mixture is smooth, about 1 minutes. Whisk in mashed bananas, vanilla and salt. Sift flour and baking soda directly into the batter. Pour the chocolate chops over the flour. Using a rubber spatula, stir just until the batter is uniformly combined. Don't over-mix.

Spoon the batter into the prepared pan, spreading it evenly with the spatial. Bake until a skewer inserted into the center comes out clean, 40-45 minutes. Set the pan on a rack and cool for 15 minutes.. Invert cake onto rack and remove the pan. Let cool until just warm and then serve immediately or wrap in plastic and store at room temperature for up to five days.